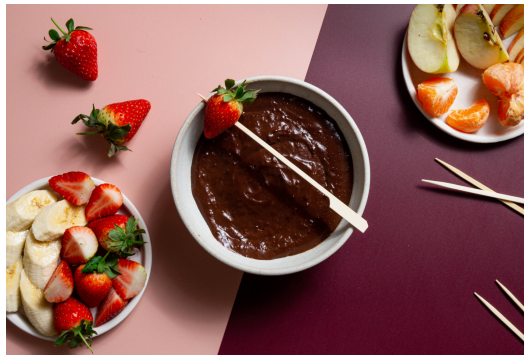


A Chocolate Dream: A Recipe for Hot Chocolate Fondue with Chocolate Nesquik Powder



Enjoy sharing with family, this yummy hot chocolate fondue made with Chocolate Nesquik powder. This delightful dessert is sure to impress. This guide will take you through a step-by-step process, highlighting the essential ingredients and offering suggestions to enhance your fondue enjoyment using Chocolate Nesquik powder as the star ingredient.

Must-have Ingredients for the Hot Chocolate Fondue Recipe

Creating a lip-smacking hot chocolate fondue with Chocolate Nesquik powder requires a few key ingredients. Here's what you'll need:

- 25g custard powder
- 85g Chocolate Nesquik Powder
- 600ml semi skimmed milk
- 350g fresh fruits such as strawberries, banana chunks, apple pieces and mandarin segments.

Steps to Create Hot Chocolate Fondue

Hot chocolate fondue, with its comforting and sharing appeal, is ideal for relaxed gatherings or special celebrations. Here's how to create a delectable hot chocolate fondue using Chocolate Nesquik powder:

Step-by-step guide:

1. In a small bowl mix the custard and Nesquik powder together with a good splash of the cold milk until smooth.
2. Place the remaining milk in a saucepan and heat until almost boiling, occasionally stirring with a whisk or spoon to prevent it catching.
3. Carefully pour the Nesquik mixture into the hot milk and whisk until thoroughly mixed. Continue to heat for a minute or so until thickened.
4. Pour into bowl and serve with fruit for dipping.

Time required:

Preparation time: 10 mins

Serving: 6

Tips for Achieving a Delicious Fondue Texture:

- Stir continuously while cooking to prevent lumps and ensure a smooth texture.
- Adjust the consistency with warm milk if the fondue becomes too thick.
- Serve the hot chocolate fondue immediately with a variety of dippers for a delightful dining experience.

Enjoying Your Hot Chocolate Fondue

Enhance your hot chocolate fondue experience with these delightful accompaniments. Whoever you're hosting, these suggestions will elevate the flavour and create a memorable dining experience:

- Fresh fruits: Such as strawberries, sliced bananas, and juicy pineapple chunks complement the creamy chocolate fondue, offering a delightful contrast of flavours.
- Crunchy treats: Consider pretzel sticks, or biscotti alongside fruits for added texture and enjoyment.

To maintain the perfect taste, keep the hot chocolate fondue warm during your gathering. A fondue set with a heat source ensures the fondue remains smooth and creamy, ready for dipping at any time.

When storing leftover chocolate fondue, transfer it to an airtight container and refrigerate. Reheat gently in the microwave or on the stove, stirring occasionally to preserve the creamy texture.

What you'll love about this hot chocolate fondue recipe is its simplicity combined with decadent flavours. Using Chocolate Nesquik powder not only adds a rich cocoa taste but also ensures a smooth and creamy texture that's ideal for dipping. Whether you're hosting a gathering or celebrating at home, this fondue promises to delight with every bite. The versatility of pairing it with fresh fruits like strawberries and bananas, along with crunchy treats such as pretzels, adds a delightful variety that everyone will enjoy. Plus, the ease of preparation and tips for maintaining the ideal consistency ensure a stress-free and enjoyable dessert experience.

Each portion typically contains:

Energy	Fat	Saturates	Sugars	Salt
648 kJ 154 kcal	2.5 g	1.4 g	22.1 g	0.21 g
8%	4%	7%	25%	3%

of an adults Reference Intake (RI)*

Energy per 100g: 361 kJ / 85 kcal