

*Dark Chocolate Fondue with Blood Orange Fused & Aged Balsamic Vinegar*



Ingredients:

- 1 pound dark chocolate chips or whole bars chopped coarsely
- 1 cup heavy cream
- 1/2 cup milk
- 2 Tbs. Blood Orange Fused Olive Oil
- 1 Tbs. Fresh Orange Zest
- 1 teaspoon vanilla extract
- Pinch kosher salt
- 2 tablespoons Tangerine Dark Balsamic or Dark Chocolate, Vanilla, Black Cherry, etc...
- Cookies, Fruit, marshmallows or pound cake, for serving

Directions:

Special equipment: 6-quart slow cooker

Heat a 6-quart slow cooker with insert on high until hot. Combine the chocolate, cream, milk, vanilla and

salt and olive oil in the hot insert. Cover and cook on high for 30 minutes, then whisk the ingredients

together and set on low. Whisk in the balsamic just before serving.

Serve with cookies, cut up fruit, marshmallows or pound cake.

Recipe credits: VFC/Rachel Bradley 120117