

THE INS AND OUTS **OF FONDUE**

Remember, Belgian Chocolate needs no oil. Belgian Chocolate is the best chocolate to use for fondue; however, it is more costly.

My experience was with regular dark, semi-sweet chocolate. I kept a double boiler of melted chocolate on the stove to add when the fondue machine ran low. If you have instructions with your fondue machine, it is best to follow those instructions.

Bonnie Cooper

