



Chocolate Fondue

Pairs with Mirassou® California Riesling, Pinot Noir, Merlot, and Cabernet Sauvignon

7 oz (2 bars) dark chocolate
¾ cup of heavy cream
2 tablespoons sugar
Splash of vanilla or liquor

Chop up the chocolate bars into small pieces and place in a saucepot over medium low heat. Add the cream and sugar, stirring continuously until the chocolate has melted smooth. Remove from the stove and pour into a ceramic fondue pot. Add the splash of vanilla or liquor and whisk until blended. Serve with fruit slices, cookies and bite-sized cake pieces to dip.

Note: It is best not to use a metal dish or fondue pot when serving the chocolate fondue as the chocolate can easily burn. If you don't have a ceramic fondue pot you can use a crock pot or a ceramic dish placed over a saucepan of hot water.

Recommended wine pairings

When choosing a wine and chocolate pairing, the wine should be at least as sweet, if not a touch sweeter, than the chocolate you are serving it with. Your best bet is to match lighter, more elegant flavored chocolates with lighter-bodied wines; likewise, the stronger the chocolate, the more full-bodied the wine should be.

White Chocolate → Mirassou Riesling

Milk Chocolate (30-42% Cocoa) → Mirassou Pinot Noir; Mirassou Merlot

Dark Chocolate (47-70% Cocoa) → Mirassou Cabernet Sauvignon