



Haigh's Chocolate Fondue Board

Preparation time: 15 minutes | **Cooking Time:** 5 minutes + Recipes | **Serves:** 8

A perfect addition to a special celebration like a hen's party, baby shower or birthday. Get creative, as our chocolate fondue can be served with fresh and dried fruits, cake, biscuits, marshmallows, puff pastry twists and even sweets!

Ingredients

440g Haigh's Milk Chocolate Pastilles, for Fondue recipe below
 2 x 150g Haigh's Dark Chocolate Pastilles for recipes below
 10 x Mini pikelets
 4 x Mini waffles, halved
 70g Gingerbread babies
 60g Mini salted pretzels
 10 Dried orange slices

400g Red grapes
 1 punnet Strawberries
 140g Pink & white marshmallows
 ½ punnet Raspberries
 ½ punnet Blueberries
[1 x Haigh's Milk Chocolate Ganache recipe](#)
[4 x Chocolate Brownies halved](#)
[4 x Chocolate Chip Biscuits, halved](#)

Servingware

Large round white marble platter (eg. House & Myer)
 Small enamel pot with wooden handle (eg. Kitchen Warehouse)
 Fondue forks (eg. Amazon)

1. Select the Haigh's recipes you wish to include on your fondue board and make ahead following recipe instructions. The fondue (ganache) needs to be made just before serving, so it's a good dipping consistency. For this fondue board use 440g bag of milk chocolate with 440ml of pure cream following the ganache recipe instructions.
2. To assemble dessert board, start by placing a marker in the centre for the fondue pot and then fill the remaining space with different elements working out to the edges. Follow pack instructions for the best way to serve items like waffles and pikelets.

For more recipes: visit haighschocolates.com.au/recipes

Purchase Haigh's chocolates instore and online