
Coconut Chocolate Fondue

Cook Time: 0 min

prep Time: 0 min

total Time: 0 min

servings: 0

Ingredients:

- 400 ml Coconut Milk, full-fat
- 1/2 cup light brown sugar or coconut sugar
- 1/4 tsp salt
- 100g dark chocolate (65% or more), chopped

Instructions:

1. in a medium saucepan combine the milk with the sugar and salt over medium heat. Stir to dissolve the sugar. Once the milk starts to boil, turn down the heat to low, and let simmer for 15-20 minutes, stirring every couple of minutes. The mixture will bubble and may rise up to the top, so make sure not to use a small saucepan.
2. Once the milk turns a golden brown and becomes thicker it's done. Remove from the heat and add the chopped chocolate. Wait for a minute for the chocolate to melt, then stir to mix it all together.
3. Serve immediately with your choice of dippers, or store in the fridge once it has cooled down and re-heat just before you want to enjoy it.
4. Fondue will keep in the fridge for up to 3 days.