

RECIPE



Fondue with Three Sauces

Spiced Chocolate Sauce

(Adapted from Caroline Yeh)

Ingredients

1 ½ cups heavy cream	1 teaspoon black peppercorns
¼ cup whole milk	½ teaspoon ground ginger
Eight 4-inch cinnamon sticks, crushed	½ teaspoon freshly grated nutmeg
2 teaspoons cardamom pods	½ pound good quality bittersweet chocolate, coarsely chopped
1 teaspoon whole cloves	

In a small saucepan, combine the heavy cream with the milk and all of the spices and bring to a boil. Remove from the heat and let steep for 20 minutes. Strain the cream into a bowl and wipe out the saucepan. Return the cream to the saucepan and bring to a boil. Put the chocolate in the bowl and pour the hot cream over it. Let stand for 3 minutes, then whisk until smooth. Transfer the sauce to a serving dish.

Salted Caramel Sauce

Ingredients

1 cup granulated sugar	4 tablespoons unsalted butter
2 tablespoon water	1 teaspoon crushed sea salt
¾ cup heavy cream	

In a heavy saucepan, combine the sugar and water over low heat until the sugar dissolves. Increase the heat to medium and bring to a boil, **without stirring**. Boil until the syrup is a deep amber color, about 5 to 6 minutes. While the sugar is caramelizing warm the cream in a small saucepan. Remove the sugar from the heat and carefully whisk in the heavy cream little by little. The mixture will certainly bubble but just keep stirring. Stir in the unsalted butter, and salt. Transfer the caramel to a serving dish.

White Chocolate and Orange Sauce

Ingredients

1/3 cup heavy cream	Juice of ½ orange
Zest of ½ orange (finely grated)	½ cup good quality white chocolate, coarsely chopped

In a small saucepan, heat cream, orange zest and orange juice over medium-low heat, stirring continuously with a spatula. When it starts to bubble on the edges, add white chocolate and stir until melted. Transfer to a serving dish.

**Serve the three sauces warm with a selection of dipping items for your guests to choose from...sliced bananas, marshmallows, strawberries, pear slices, kiwi slices, ladyfingers, shortbread cookies, pretzels, cubed angel food cake, toasted pound cake slices, dried apricots, fresh pineapple, dates, peanut butter cookies, potato chips, brownie bites, fresh cherries, almond cookies, caramel popcorn, cantaloupe slices, fresh figs, honeydew melon slices, gingerbread, biscotti...*

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