



### **Ghirardelli Ultimate Fondue**

#### **Ingredients:**

1 1/4 cup milk (or heavy cream)

1 tsp vanilla extract

2 tbsp. unsalted butter

1 1/2 bars (6oz) Ghirardelli 70% Cocoa Extra Bittersweet Baking Bars, chopped

1 1/2 bars (6 oz) Ghirardelli Milk Chocolate Bar, chopped

2 tbsp. chocolate liqueur, if desired

#### **Directions:**

In a medium saucepan heat combine milk, vanilla and butter and heat until mixture just simmers. Remove from heat and stir in chocolate bars (and liqueur if desire) until completely melted and smooth. Serve over heat course that will keep it warm, but not hot. Dip in strawberries, large seedless oranges, fresh pineapple chunks, pieces of cake, cookies or other items.