



Chocolate fondue with Henri Willig coconut cheese



Ingredients

- 3 chocolate bars extra dark
- 1 Henri Willig Coconut cheese
- Fresh pineapple in pieces
- Knife tip chilli flakes
- Cheese casserole
- Cheese slicer

Cheese chocolate fondue preparation method

Are you ready to treat yourself to something unique? Try our chocolate fondue recipe with a special twist: Henri Willig's coconut cheese! This combination of rich extra-dark chocolate and the exotic flavour of coconut cheese is perfect for a cosy evening. Add a touch of chilli for some extra spice. This simple but impressive recipe is a great way to enjoy chocolate and cheese together. Let's get started and dive into the world of chocolate fondue!

Preparation

- 1: Break the Henri Willig extra dark chocolate into pieces. Melt them in a bowl in the microwave or au bain-marie.
- 2: Using a cheese slicer, peel the wax layer/crust off the Henri Willig coconut cheese
- 3: Cut the coconut cheese into cubes, dots or other shapes.
- 4: Cut a pineapple into pieces.
- 5: You can add a small pinch of chilli flakes to your chocolate fondue.
- 6: When the chocolate has melted, you can fill the preheated baking dish, with the fondue.
- 7: Dip the coconut cheese pieces and pineapple into the chocolate fondue. Serve with a good port or red wine.

Ready to make your own chocolate fondue with cheese?

Impress your guests with this unique chocolate fondue. For all ingredients, including our special coconut cheese, visit our webshop. Have fun making and enjoying this delicious treat!