



Chocolate fondue with Henri Willig Coconut cheese



Ingredients

- 3 Henri Willig chocolate bars extra dark
- 1 Henri Willig coconut cheese
- Fresh pineapple in pieces
- Pinch of chili flakes
- Cheese baker
- Cheese slicer

Bereidingswijze

Break the Henri Willig extra dark chocolate into pieces. Melt them in a bowl in the microwave or au bain-marie.

Peel with a cheese slicer the wax layer / crust of the Henri Willig coconut cheese.

Cut the coconut cheese into cubes, dots or other shapes.

Cut a pineapple into pieces.

You can add a small knife tip with chili flakes to your chocolate fondue.

When the chocolate has melted, you can fill the preheated oven dish with the fondue.

Dip the pieces of coconut cheese and pineapple in the chocolate fondue.

Serve with a good port or red wine.