



## Dark Chocolate, Dulce de Leche & Sea Salt Fondue

*A romantic & decadent fondue that pairs perfectly with the beautiful aromas of Luca's Beso de Dante.*

- 8 oz. bittersweet chocolate (at least 70% cacao), *chopped*
- 12 oz. heavy cream
- 1 tsp. vanilla extract
- 1/2 tsp. flaky sea salt
- 12 oz. dulce de leche
  - cut up fruit, cake or other dippers

Place chocolate in large heat-proof mixing bowl. Bring cream to a gentle boil over medium heat in a heavy saucepan. Remove from heat and pour over chocolate; add vanilla and sea salt and whisk until smooth. Stir in dulce de leche.

Transfer the chocolate mixture to a fondue pot set over a sterno on low heat to prevent scorching. Stir occasionally and use for dipping fruit, cake pieces, marshmallows or your favorite chocolate dipper!

- *Enjoy with Luca Beso de Dante* •

