

Melted chocolate and fruit Raclette



Informations

People : 4

Preparation : 15 min.

Cooking time : 5 min.

Ingredients

- Approximately 6 pistoles of Valrhona chocolate per pan
- Fresh fruit of your choice

Preparation steps

1. Cut out pieces of fresh fruit: apple, banana, orange, kiwi, pear, pineapple...
2. Place a few pistoles of Valrhona chocolate of your choice in the pan
3. Add pieces of fresh fruits
4. Let the chocolate melt for 5 minutes under the grill



5. For more deliciousness and texture, add a topping of your choice:

- Valrhona chocolate chips
- Crunchy Valrhona chocolate pearls
- Crêpes Dentelle Gavottes waffle rolls
- Galets de Quimper Filet Bleu butter biscuits
- Fossier pink biscuits of Reims