

Fondue with Comté AOP

Informations

People : 4



Ingredients

- 250 g Comté AOP young
- 300 g Valrhona dark chocolate
- 1 pack of marshmallows
- 20 g semi-salted butter

Preparation steps

1. Break the chocolate into small pieces, then place in a saucepan and melt over low heat in a bain-marie.
2. Once the chocolate has nicely melted, add the butter in small knobs and gently stir with a spatula.
3. Meanwhile, slide the marshmallows and cubes of cheese onto skewers.
4. When ready to serve, place the fondue pot of melted chocolate in the centre of the table, and share out the skewers "evenly" for all of your guests to enjoy!



? **Tip:** You could adapt this recipe by choosing a different type of chocolate, for example, or adding flavour with a dash of alcohol, to suit your taste.