

BLOOD ORANGE DARK CHOCOLATE FONDUE



- 1 lb. dark chocolate chips or whole bars chopped coarsely
- 1 cup heavy cream
- 1/2 cup milk
- 2 Tbs. Blood Orange Fused Olive Oil
- 1 Tbs. Fresh Orange Zest
- 1 teaspoon vanilla extract
- Pinch kosher salt
- 2 tablespoons Tangerine Dark Balsamic or Traditional Balsamic
- Cookies, Fruit, marshmallows, or pound cake, for serving

Special equipment: 6-quart slow cooker

Heat a 6-quart slow cooker with insert on high until hot. Combine the chocolate, cream, milk, vanilla and salt and olive oil in the hot insert. Cover and cook on high for 30 minutes, then whisk the ingredients together and set on low. Whisk in the balsamic just before serving.