

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