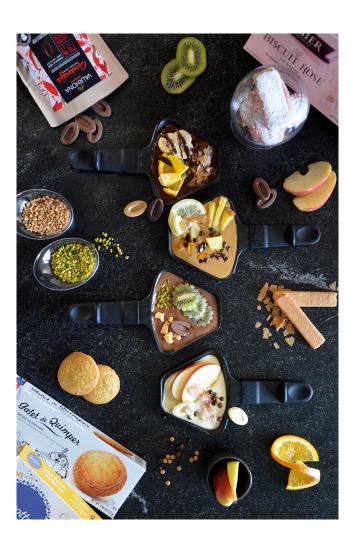


Melted chocolate and fruit Raclette



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