



Ingredients

3 oz fine-quality bittersweet chocolate

(no more than 64% cacao if marked, can use Milk Chocolate)

1/4 cup heavy cream

1 tablespoon unsalted butter

1 tablespoon Cognac or other brandy

Method

Bring cream, butter, and Cognac to a simmer in a 1/2- to 1-quart saucepan over moderate heat. Remove from heat and add chocolate, stirring until melted and smooth. Transfer to fondue pot and set over candle flame or to small warmed bowl (chocolate will stay warm enough for dipping for about 20 minutes without candle).

·If leaving chocolate fondue over candle for any length of time, stir occasionally to avoid scorching.