

Mocha Hazelnut Fondue

Ingredients

- 1 cup semi-sweet chocolate chips
- 2 Tbsp. butter
- 14 ounces sweetened condensed milk
- 1/2 Tbsp. [Monin True Brewed Espresso Concentrate](#)
- 3 Pumps [Monin Hazelnut Concentrated Flavor](#)

Yield: 2 Cups

Garnish: Whipped Cream

Preparation

1. In heavy saucepan over medium heat, melt chocolate chips, butter and sweetened condensed milk. Cook and stir constantly until smooth and thickened, about 5 minutes. Remove from heat, add Monin® products and stir to incorporate.
2. Serve warm as a fruit and cookie/cracker dipping sauce or drizzle over ice cream or cake. Store leftovers covered in refrigerator.

