



Fruit kebabs with chocolate dipping sauce

Servings: **0 servings**

Children's party fare can be both yummy and relatively healthy. When served with a delicious chocolate sauce, these fruit kebabs are guaranteed to please the fussiest eaters. Kids will find them even more appealing if they're allowed to choose the fruits.

Ingredients

Small pieces of pear, banana, strawberry and orange
300 ml pouring cream
1 tsp grated orange rind
1 tbs orange juice
250g block milk chocolate broken into squares

Directions

Thread small pieces of pear, banana, strawberry and orange on to mini bamboo skewers.

In a small saucepan, combine 300ml pouring cream, 1 tsp grated orange rind and 1 tbs orange juice. Bring just to the boil, then add a 250g block milk chocolate broken into squares. Remove pan from heat, stand for a few minutes until chocolate is melted, then stir until smooth. Pour the warm sauce into a bowl. Serve immediately.

Notes

You will need mini bamboo skewers. Tip: For an adult version, replace milk chocolate with dark chocolate (70 per cent cocoa) and substitute an orange liqueur, such as Cointreau, for the juice.

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Direct recipe link: <https://www.keyingredient.com/recipes/13812101/fruit-kebabs-with-chocolate-dipping-sauce/>