

## White Chocolate Toasted Macadamia Fondue

Yield: 2 cups

12 ozs      white chocolate, chopped  
8 oz        heavy cream  
1/2 cup      macadamia nuts, toasted and chopped

1. In the bottom of a double boiler, heat, the water and when it starts to boil, turn the flame off and then place the top of the vessel filled with the chopped chocolate and cream, stir until well melted, the steam alone will melt the white chocolate without the aid of the heat of the flame. Please do not use the microwave for this, as white chocolate has a lower melting point than other chocolates. After the chocolate has melted, remove the top part of the double boiler and cool the chocolate until tepid.
2. Add the toasted and chopped macadamia nuts.

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