

Chocolate Fountain Tips for Parties, Functions or Events

Description

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A Chocolate Fountain makes a great addition to any Party, Function or Event. With just a little preparation, youâ€™ll find that the main task becomes making sure that everyone gets a turn!

Chocolate Fountain preparation

The main preparation can be done beforehand and mostly involves getting things ready to be dipped into the chocolate fountain chocolate. Examples of things that go well are marshmallows, strawberries, pear and pineapple chunks. (Prepare them all beforehand and transport them to the party in sealed plastic containers, e.g. takeaway meal containers, etc.)

Chocolate Fountain Supplies

Additional items youâ€™ll need will be wooden skewers or plastic forks, and a stack of napkins. We found that a pack of baby wipes was also handy for cleaning up the more enthusiastic eaters, too! Of course, a roll of kitchen roll may well come in useful too. If away from home, a couple of plastic bin bags

can help (see later). An extension cord may help in arranging the fountain where the maximum number of guests can reach it at once. If this is the first outing for the chocolate fountain, then don't forget to give it a quick wash before use – preferably before the day of the party!

Chocolate Fountain Party Tips

On the day, the main thing is to get the chocolate up to temperature and melted. If you need to rely on the chocolate fountain itself it can take longer than expected, so the ideal solution is to be able to melt the chocolate in a microwave before adding it to the fountain, as this hugely speeds up the process. Then it's just a matter of getting the fountain level – they normally have adjustable legs for this – to ensure that there's a steady curtain of chocolate round the whole of the fountain. It can be a bit fiddly if the chocolate's not quite up to temperature & flowing as it should, but it's perfectly possible!

Finally, after all have had their fill and if you're holding your party away from home, to prepare it for transport back, then just pour off any remaining chocolate into one of the containers you used for the fruit, let the fountain cool then put the whole thing into one of the bin bags to let you get it home without spreading chocolate everywhere!

Classic Items for Party Dips

Marshmallows (Regular & Coconut), Pretzel Sticks (small), Rice Crispy Treats, Mini Cream Puffs (frozen), Mini Chocolate Eclairs (frozen), Angel Food Cake (cubed), Caramels, Peanut Brittle, Biscotti, Macaroons, Breakfast Bars, Granola Bars, Sponge Cake.

Fruit Selection

Strawberries, Bananas, Pineapple, Cherries & Maraschino Cherries, Seedless Grapes (Red & Green), Pears, Orange Segments, Mandarin Orange Segments, Orange Peels, Apples, Cantaloupe (Melon Balls/Chunks), Honeydew (Melon Balls/Chunks), Casaba (Melon Balls/Chunks), Raspberries, Blueberries, Blackberries, Kiwi, Mango, Papaya, Fresh Coconut Chunks.

Fresh Fruit Tip: Pat moist fruits dry. If not serving immediately, drizzle most fruits with lemon juice to prevent browning. Fruit should be as cold as possible for setting up a hard coating.

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