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Buy A Chocolate Fountain

By Dianne Davies

Some people (with little vision or desire to entertain) would be forgiven for wondering why anyone

would want to buy a chocolate fountain? It all depends. If you are the type of person who invites people around then rations the food and drink and expects your guests to like it or lump it, then perhaps it's not for you. (I've certainly been to those kind of parties, where the hosts were so mean you were searching for takeout on the way home!)

However if you are a generous host or hostess who wants to really send your guests away happy, then the thought that you might buy a chocolate fountain won't seem so strange to you. Sure, the sort of person who wants to show off would also want to buy a chocolate fountain for their next party, but there's nothing wrong with trying to make an impression on your guests.

Entertaining is just that - it's your turn to make sure that your guests are amused, fed and watered to the very best of your ability. You might want to buy a chocolate fountain if you are planning a grand party like a wedding reception, or a retirement party or special birthday. Conversely you might want a fountain just to make a small, intimate party have that "wow" factor which will put a smile on the face of your guests.

Imagine if at dessert time at the end of a dinner party you produced a chocolate fountain and a big dish of strawberries? How great would that be? If you go ahead and buy a chocolate fountain you won't regret it because you can use it in so many different circumstances. Once you've used it once, you can rest assured your guests will be hoping to see it again, so it's probably best to buy a chocolate fountain rather than rent.

In order to obtain a fountain you can try Party Rental firms who might be selling off used ones, try a manufacturer, try local party good suppliers and also of course surf the internet in search of the bargain you really want when you go to buy a chocolate fountain.

Dianne Davies has a number of websites including

<http://www.chocolate-fountains.without-tears.com>

Chocolate Fondue Fountain – Buying Chocolate

By Anthony Tripodi

Most people don't put much effort into buying chocolate for a chocolate fondue fountain. Perhaps they have a few bags of chocolate chips on hand or they'll even buy some of those brick sized chocolate bars. Sure this will work fine and the whole fountain concept will still impress your party guests. But true chocolate aficionados use gourmet chocolate in their fountains and you can definitely taste the difference.

Melting regular supermarket chocolate chips is not an option in the most popular home versions of the chocolate fondue fountain. The chocolate will be too thick and if it can actually be pumped to the top of the fountain, you won't get that cascading waterfall effect that these machines are famous for. Plain chocolate will just drip if you're lucky. If you're unlucky, it will clog your fountain, leaving you with a few pounds of chocolate that needs to be melted with hot water before you can use your fountain again. When using regular chocolate, you will need to add a significant amount of vegetable oil in order for the chocolate to be fluid enough for the fountain to work.

The best way to melt supermarket chocolate is with a double boiler. For every two pounds of chocolate, you should slowly add one cup of vegetable oil while stirring. If you can handle your double boiler and an electric mixer at once, then the mixing won't be too hard. You probably won't need the entire cup of oil so add it slowly and stop when you think the chocolate looks right. But don't forget that you can't add more oil when the chocolate is already in the fountain. So if you are in doubt, add more oil.

The easiest way to set up your chocolate fondue fountain is to use couverture chocolate. Couverture is a French word that means to cover. Couverture chocolate is usually used for making candies or for dipping so it's perfect for a chocolate fountain. It's made with a higher percentage of cocoa butter than normal chocolate and melts to a smoother texture. Couverture chocolate will give you that elegant looking waterfall effect without any additional oil or mixing required. The only drawback is that it's very expensive when compared to supermarket chocolate.

Melting couverture chocolate is the same as regular chocolate. Either use a double boiler or a microwave. Since you won't be adding any additional oil or using the electric mixer, the microwave can work great. Set the microwave for a minute at a time and stir in between.

Whoever decided that turning a chocolate fondue fountain into a home appliance should be given a medal. Why save the chocolate fountain for weddings and other large parties when you can now set it up every weekend. If you are having a birthday party or a barbecue, why not add some pizzazz to the event with a chocolate fondue fountain. Whether you choose expensive couverture chocolate or regular supermarket chocolate chips, it's sure to taste delicious.

Anthony Tripodi is the webmaster of

<http://GoFondue.com>

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. For more information using a Chocolate

Fondue Fountain visit

<http://www.gofondue.com>



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