Spicy Dark Chocolate Fondue

6 oz fine dark chocolate (70% cocoa), chopped
1/2 cup almond milk (or cream)
1/8 tsp cayenne pepper
1/4 tsp sea salt

Heat almond milk on low heat until it lightly boils. Turn off heat and add chopped chocolate. Whisk until smooth. Add in cayenne pepper and sea salt and gently stir. Transfer to fondue pot. Arrange your favorite accompaniments on a platter with the chocolate fondue using fondue forks or bamboo skewers for dipping. Serve chocolate fondue with strawberries, kiwi, fresh figs, pineapple, bananas, graham crackers, shortbread or pound cake.

Serves 4