



# CHOCOLATE STRAWBERRIES

Makes 20 servings | Serving size: 1 large strawberry

PREP TIME  
**10 min**

COOK TIME  
**15 min**

TOTAL TIME  
**15 min**

*In the past, I have tried dipping strawberries, but mine always start to sweat, streak, or melt, and they have never looked very appetizing. However, with the help of Chocolatier Christie Thompson from Rebecca's Chocolates in Salt Lake City, Utah, we have discovered the secret to shop-worthy chocolate strawberries that last, look gorgeous, and taste amazing!*



## Ingredients

- 1 pound fresh strawberries
- 12 ounces high-quality (milk or dark) chocolate\*

## Directions

1. Make sure your strawberries are at room temperature—about 68°F. (If they are chilled at all, they will sweat after dipping. Also, your fruit must be completely dry, so no washing immediately prior to making this recipe. Buy pre-washed, or wash, then let them dry for at least a day before dipping.)
2. Melt the chocolate either in a double boiler or a microwave. (If melting in the microwave, heat for 3 minutes at 20–30% power, stir, then repeat until melted. If melting in a double boiler, heat on low and allow the chocolate to melt for 15–20 minutes while mixing. You don't want to get the chocolate too hot or allow steam from the bottom pot to come out and get into the chocolate, so do not boil the water in the base pot. To make sure that your pots aren't getting too hot and burning the chocolate, you should be able to touch, but not leave your hand on, the lower pot. You should also be able to touch and comfortably leave your hand on the top pot. It should be just warmer than room temperature.)
3. Let it cool to 68–72°F. Otherwise, it will streak. (To know if your chocolate is ready without using a thermometer, pull out a small amount of chocolate with a fork, then let it drizzle back into the bowl. The drizzled bit should remain on top and not melt back in. At this point, your chocolate is ready to use.)
4. Hold the stem of each berry, then dip about  $\frac{3}{4}$  into the chocolate. Pull out and let drip, then place on parchment paper to cool.
5. Top with coconut, sprinkles, or other toppings, if desired, while chocolate is still soft.
6. Cool. (This will work best if your kitchen is at about 68°F. You may want to open a window to make sure your kitchen is cool enough for the chocolate to set.)
7. Enjoy! (You can store any leftovers in the fridge...but I doubt there will be any!)

\*Be sure to use high-quality chocolate—preferably designed for chocolate making. Use nothing that contains wax.

