

Decorated Chocolate-Dipped Strawberries

By Young Chefs 2015

Makes about 20 decorated strawberries

When dipping you can use the ratio of 1 part coconut oil to 3 parts chocolate by weight. This helps the chocolate to stick to the fruit and avoids problems with the chocolate "seizing" (turning stiff and lumpy), if some moisture from the fruit mixes with it. You can also use other fruits, such as naval orange sections or banana slices, to dip in chocolate.

INGREDIENTS

1 quart fresh strawberries

1 cup (6 ounces) milk chocolate chips

$\frac{1}{4}$ cup (2 ounces) coconut oil

$\frac{1}{2}$ cup white chocolate chips

$\frac{1}{2}$ tablespoon coconut oil

$\frac{1}{2}$ cup dark chocolate chips

$\frac{1}{2}$ tablespoon coconut oil

DIRECTIONS

Wash the **strawberries** with **cool water** and gently pat dry with paper towels or a terry cloth towel.

Combine the **chocolate** and **coconut oil** in a bowl over a small saucepan of simmering water over low heat. Stir occasionally with a flexible spatula; heat just until almost melted. Remove from the heat; stir until smooth.

Holding a **strawberry** by the hull (the green leaves on top), gently dip the **strawberry** in the **melted chocolate**. Let the excess drip off; place on a tray lined with parchment or waxed paper.



To decorate the dipped strawberries: Place the **white chocolate chips** and coconut oil in a zip-close plastic bag; seal it. Microwave on half power for 30-second intervals until the **chocolate** and **oil** are melted. Do the same thing to melt the **dark chocolate** and **coconut oil**. Mash with fingers to blend the ingredients in the bag.

Cut off a tiny tip of one of the bottom corners of the bag to create a disposable pastry bag. Pipe stripes of **white chocolate** back and forth across the **chocolate-dipped strawberry**. If desired, additionally pipe **dark chocolate stripes** across the strawberry.

To make a feathered effect, first dip the **strawberry** in one color of **chocolate** (for example, milk chocolate). **Before** that layer of **chocolate** has set, pipe **horizontal stripes** of a **contrasting color of chocolate** over the **strawberry** (for example, white chocolate). Using a toothpick, gently draw down from the hull to the tip of the strawberry in several lines through the unset chocolate. For this technique to be successful, it must be done before both "layers" of the decorative **chocolate** have set.