

Decorated Chocolate-Dipped Strawberries

Our Young Chefs, 2015

Makes about 40 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

2 quarts fresh strawberries

2 cups (11.5 ounces) milk chocolate chips

1/3 cup (2.65 ounces) coconut oil

1 cup (6 ounces) white chocolate chips

1 tablespoon (0.5 ounces) coconut oil

1 cup (6 ounces) dark chocolate chips

1 tablespoon (0.5 ounces) coconut oil

DIRECTIONS

Clean the strawberries: Rinse the strawberries by dipping in cool water; gently pat dry with paper towels *OR* a cloth kitchen towel.

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

Dip the strawberries: 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.

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.



Feather-effect decorated strawberry

To make a feather-effect design on a strawberry: 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.

Chill and serve: After dipping and decorating the strawberries, place the tray of strawberries in the refrigerator for 5 minutes or so - just long enough for the chocolate to firm. Serve. Store leftovers covered, in the refrigerator.