

Chocolate Covered Strawberries



Recipe courtesy of Food Network Kitchen

Show: How to Boil Water Episode: Chocolate Sweet Tooth

Why pay top dollar for chocolate-covered strawberries when you can easily make them at home -- super fresh and at a fraction of the cost? For the best finished look, try to find jumbo berries with stems. ...

Level: Intermediate

Total: 50 min (includes setting time)

Active: 10 min

Yield: 1 pound chocolate covered strawberries

Ingredients:

6 ounces semisweet chocolate, chopped
3 ounces white chocolate, chopped
1 pound strawberries with stems (about 20), washed and dried very well

Directions:

- 1** Put the semisweet and white chocolates into 2 separate heatproof medium bowls. Fill 2 medium saucepans with a couple inches of water and bring to a simmer over medium heat. Turn off the heat; set the bowls of chocolate over the water to melt. Stir until smooth. (Alternatively, melt the chocolates in a microwave at half power, for 1 minute, stir and then heat for another minute or until melted.)
- 2** Once the chocolates are melted and smooth, remove from the heat. Line a sheet pan with parchment or waxed paper. Holding the strawberry by the stem, dip the fruit into the dark chocolate, lift and twist slightly, letting any excess chocolate fall back into the bowl. Set strawberries on the parchment paper. Repeat with the rest of the strawberries. Dip a fork in the white chocolate and drizzle the white chocolate over the dipped strawberries.
- 3** Set the strawberries aside until the chocolate sets, about 30 minutes.
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