

Spider in the Kitchen



Chocolate Dipped Strawberries

18 Strawberries

Ingredients	Quantity	Methods
Semi Sweet Chocolate Chips	12 oz bag	<p>Melt the chocolate in a double boiler over hot, not boiling water. Be very careful not to allow any water to get into the chocolate mixture or it will seize (breakdown) and you will have to throw it out.</p> <p>If using a microwave, make sure everything is dry (utensils, bowls) and start at 1 1/2 minutes on 50% power and work in 30 second increments stirring each time.</p> <p>Line a sheet pan with foil or parchment paper.</p> <p>Place a strawberry on the skewer. Roll around in the chocolate mixture covering about 3/4 of the strawberry. Place on sheet pan until it hardens. Remove the skewer or picks.</p> <p>If the chocolate is not fluid enough, add a little shortening. Do not thin it out with anything else or it will not work.</p>
Shortening	as needed	
Fresh Strawberries, with green stem washed and patted dry	12-15 (depending on the size)	
Wooden skewers or toothpicks		



Chocolate Covered Everything?

Strawberries are not the only fruits that taste good with chocolate. Experiment. Try dried fruits as well. Just remember to dry the fruits thoroughly. For fruits with high water content such as most melons, try drizzling the chocolate to avoid getting water into your chocolate.

If there is any question, go for the drizzle.

Try white chocolate but be careful. The consensus is that it's best to melt white chocolate in a double boiler as it scorches easier than dark chocolate. Remember, a double boiler can just be a large stainless bowl over a pan of hot water.

Get fancy and try dipping in dark chocolate then letting it harden and drizzling with white chocolates.

Kitchen Helps

courtesy of the
University of Richmond
Dining Services' kitchens.