

# Chocolate covered strawberries *By Nanor Demirjian*

## *Ingredients*

*500 grams strawberries*

*200g baking chocolate*

*50g white chocolate*

## *Instructions:*

- 1. Wash and completely dry the strawberries.*
- 2. Set up a double boiler\* by filling a pot of 1/4 water and bringing it to a boil. Then reduce to a simmer and put a bowl on top, making sure the water in the pot does not touch the bottom of the bowl.*
- 3. Put chocolate into the bowl of the double boiler and melt it completely.*
- 4. Take the bowl of melted chocolate off the pot.*
- 5. Hold a strawberry by the leaves and dip it into the chocolate. Let excess chocolate drip off.*
- 6. Put the chocolate covered strawberry on parchment paper to set.*
- 7. Set up another double boiler to melt the white chocolate.*
- 8. Once melted, take the chocolate off and let cool for a minute.*
- 9. Put the white chocolate into a plastic bag and snip off one corner.*
- 10. Drizzle white chocolate onto each strawberry. Let the chocolate set completely before eating.*

*\*It is also possible to melt the chocolate in the microwave.*

## *Nanor's Comments*

*Making chocolate covered strawberries has become a Valentine's Day tradition of mine. I always make them with both dark and white chocolate since I really like how they look with the white chocolate drizzled on top, although dipping them in only one type of chocolate works too. I give these to my friends and family on Valentine's Day and they love it! An important note about this recipe is to make sure that the strawberries are totally dry before dipping them into the chocolate.*

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