



INGREDIENTS

20 Strawberries

500-600 grams of semi-sweet dark chocolate

1 bag (3 OZ) of vanilla melts

¼ cup of heart candies



CHOCOLATE COVERED STRAWBERRIES

By Caterina Romano's kitchen

DIRECTIONS

- 1. Wash and dry the strawberries. Leave the stems on.**
- 2. Using a double boiler melt the chocolate.**
- 3. Holding the strawberries by the stem, dip the fruit into the dark chocolate, lift and twist slightly, letting any excess chocolate fall back into the bowl.**
- 4. Line a sheet pan with parchment paper. Set the strawberries on the parchment paper and allow to dry.**
- 5. Repeat the process with the rest of the strawberries.**
- 6. In a small sauce pan filled with hot water, place the bag of vanilla melts and hold until the melts are completely melted.**
- 7. Cut a small hole in the corner of the plastic bag containing the vanilla melted melts.**
- 8. Form the bag into a piping bag.**
- 9. Drizzle the white chocolate over the dipped strawberries.**
- 10. Top with heart candies of your choice.**
- 11. Place the pan sheet with the strawberries in the fridge for 20 minutes.**
- 12. Transfer the chocolate dipped strawberries to a serving dish and enjoy.**

ENJOY THE CHOCOLATE COVERED STRAWBERRIES