

Chocolate-dipped fruit

You will need:

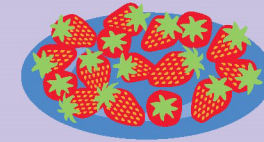
450g (1lb) small strawberries,
with their stalks left on
75g (3oz) milk chocolate drops
75g (3oz) white chocolate drops
a piece of baking parchment,
on a large plate

✿ Eat the chocolate-dipped
fruit on the day you make it.

You could dip
segments from
a satsuma in
chocolate, too.



1. Put the strawberries into a sieve. Then, rinse them under cold running water for a little while, to remove any dirt.



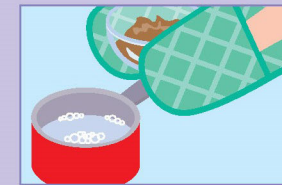
2. Dab the strawberries with a paper towel, to remove most of the water. Then, spread them out on a plate to dry.



3. Fill a large saucepan a quarter full of water. Heat it until the water bubbles, then remove the pan from the heat.



4. Put the milk chocolate drops into a heatproof bowl. Wearing oven gloves, carefully put the bowl into the pan.



5. Stir the chocolate with a wooden spoon, until it has melted. Using oven gloves, carefully lift the bowl out of the water.



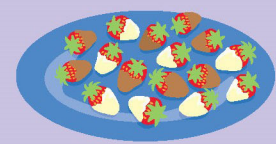
6. Melt the white chocolate drops in the same way. Leave both bowls of chocolate to cool for 2 minutes.



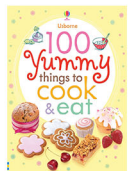
7. Dip a strawberry halfway into the melted chocolate. Then, lift it out again and let it drip over the bowl.



8. Lay the strawberry on the baking parchment on the plate. Dip the other strawberries, then put them into a fridge to set.



9. After about 20-30 minutes, carefully peel the strawberries off the paper. Then, put them back onto the plate.



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