

Swirl Chocolate Dipped Strawberries

Baking sheet lined with parchment paper

Doubler boiler

Makes about 24 strawberries

A new twist on a dipped long stem strawberry, your guests will ask you how you did it.

24 each	long stemmed strawberries, (or large berries)
	brushed of dirt with moist paper toweling
16 ounces	semi-sweet chocolate, melted and cooled
4 ounces	milk, white or pink tinted chocolate, melted and cooled

1. Place the berries in rows on a tray fitted with parchment paper and place in the refrigerator for at least 30 minutes prior to dipping
2. Pour the darker chocolate in a deep bowl. With a spoon, take the lighter chocolate (white, milk or pink) and drizzle about 1/3 of the chocolate on to the top surface of the darker chocolate.
3. Dunk a cold-stemmed berry into the chocolate. Do not swirl the berry, just dive it into the chocolate, peak first. Bring it up so both chocolates now will adhere to the berry surface.
4. Place on parchment paper to harden.
5. If you stop seeing the lighter chocolate on the surface of the berry when you dunk it in, drizzle some additional lighter chocolate onto the surface of the darker chocolate.

Note: To properly melt chocolate without burning, place on top of a double boiler with only rippling water if it is dark chocolate and just steam of milk or white.

Chocolate melts at body temperature, so there is no need to use excessive heat or the microwave.