

# Chocolate Covered Strawberries

### Components:

Fresh Strawberries  
Tempered Dark Chocolate

Ingredients	Quantity
Fresh Strawberries	3 cups
Dark Chocolate in pellets	3 cups
Dark Chocolate in a block	1 piece
Freeze Dried Strawberries	small pieces

### Tools & Equipment

- **Silpat®**
- Half sheet baking tray (13"x18")
- Small pot (bain-marie)
- Metal or glass bowl (bain-marie)
- Measuring cups



### Procedure

1. When chocolate is tempered, dip strawberries and shake excess chocolate off.
2. Rest chocolate coated strawberries on a **Silpat®** on a cool dry surface.
3. Apply the small pieces of freeze dried strawberries before the chocolate begins to crystallize and set.
4. When chocolate has set, chocolate strawberries can be served immediately.

### Notes on Tempering the Chocolate at Home:

1. The first step is to melt the dark chocolate in a clean, dry bowl set over simmering water, to about 115°-120° F (46°-49°C.)
2. Remove from heat and drop a good-sized chunk of solid (and tempered) chocolate in, which provides insurance by 'seeding' the melted chocolate with good beta crystals. While cooling, stir frequently. Motion equals good crystallization, aka, tempering. Cool to the low 80°s F (27°C.)
3. **The last step is the most important:** It's bringing the chocolate up to the perfect temperature, where it's chock-full of those great beta crystals. This occurs in most dark chocolates between 88° and 91° F (31°-32°C.) *Please note that chocolates can vary, so check with manufacturer packaging info if unsure about your particular chocolate*
4. Remove what's left of the chunk of 'seed' chocolate, and your chocolate is dip-worthy: you can dip all the chocolates you want and all will be perfectly tempered. Don't let it get above 91° F (32°C) or you'll have to begin the process all over again. If it drops below the temperatures, rewarm it gently to slowly bring it back to the correct temperature.

RECIPE DIFFICULTY LEVEL	
	EASY
	<b>MODERATE</b>
	CHALLENGING
	PROFESSIONAL