

February 14th, 2011 by [Chef Debrina Woods](#)

Recipe: **Chocolate-Dipped Strawberries**



Happy Valentine's Day!!

[From All of US here...to ALL of You.](#)

Here is my FAV Chocolate Dipped Strawberry Recipe

These are fast and easy...inexpensive and, most important...
it's the perfect homemade Valentine's dessert.

Add a glass of champagne, and you're most of the way to Paradise.

Sure, you can buy chocolate-dipped strawberries at your nearest Godiva store. In fact, they'll dip them "right before your eyes," as the Godiva Web site says.

But ...Why not buy a quart of fresh strawberries, about a half pound of dark chocolate and dip them yourself – "right before your eyes"?

[Hope you will have lots of fun with this, share and](#)

ENJOY!!

www.chefdebrina.com

So, OK First, purchase fresh strawberries.

Try to find strawberries with pretty (rather than brown and bedraggled) stems.

NOTE: The Driscoll Brand makes a JUMBO fancy PKG of Strawberry's with the stems... that most markets can order for you.

Wash, drain, and dry them thoroughly. Make sure they're at room temperature.

Ready a piece of parchment paper, foil, or waxed paper large enough to hold the berries in a single layer. Place the paper on a baking sheet.



Next, select semisweet or dark chocolate. You'll need 1 $\frac{1}{3}$ to 1 $\frac{1}{2}$ cups, 8 to 9 ounces. I prefer semisweet to bittersweet chocolate for strawberries; bittersweet is too assertive, and obliterates the berries' delicate sweetness.

NOTE: Peter's Burgundy Chunks are my chocolate of choice here.

www.peterschocolate.com



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Put the chocolate in a microwave-safe bowl, and heat it for about 1 minute...
Just until it looks soft and shiny. (See below)



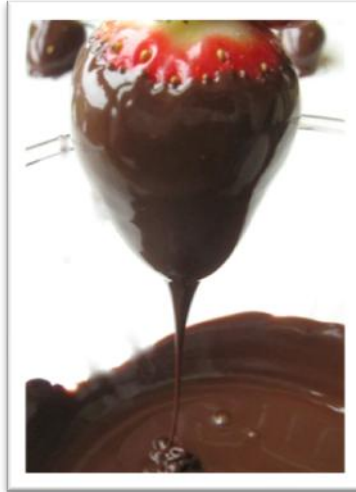
Use a spoon to stir the chocolate until it's melted and smooth.



Grasp a strawberry by its stem, and swirl it in the chocolate.



Be sure to coat all sides.



Lift the berry straight up, and allow any excess chocolate to drain back into the bowl.



Place on the paper or foil.



Repeat with the remaining berries, spacing them so they don't touch.



Place the strawberries in the refrigerator very briefly, just until the chocolate is set and morphs from shiny to satiny. This will take about 20 minutes.

Remove them from the refrigerator, and let them harden completely at room temperature.



These are best served the same day they're made....
With champagne...and a kiss.

NOTE: I often then drizzle the finished Dipped Strawberries
with melted white or lighter brown milk chocolate.

Also try dipping orange/tangerine sections, bananas, peaches, blackberries
and whatever else inspires you~!

All my Best
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