

## Chocolate Tuxedo Strawberries



### *Trisha's Dishes*

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*The Cake Boss*, Buddy Valastro, fixed these on his show recently. They looked great and are fun to make.

**Note:** Basically you need one ounce of dark and white chocolate chips for each strawberry.

**Servings:** 6 - 8

**Prep Time:** 1 minute

**Chill:** 20 minutes or until set

#### **Instructions:**

#### **Ingredients:**

- 6 – 8 large strawberries with stems
- 6 ounces bitter or semi-sweet chocolate
- 6 ounces white chocolate chips

1. Rinse and gently pat dry the strawberries being careful with the stems.
2. The berries need to be at room temperature for dipping.
3. It is best to melt the chips on the stove in a double boiler over simmering water.
4. Gently stir until the chips are melted and smooth.
5. Dip each berry in the white chocolate, place on wax paper and chill until firm.
6. Dip each berry in the dark chocolate leaving a section (the shirt) uncovered, place on wax paper and chill until firm.
7. Using a decorating bag or tub draw and tie and buttons. Refrigerate.

◇ **Tip:** If I am making several candy treats I prepare each recipe to the point of dipping or drizzling. This allows for chilling time and bringing the fruit or food item to room temperature prior to working with the melted chocolate or candy.

#### **To Serve:**

- ◇ Best fresh so try to eat the same day.