

# Tuxedo Strawberries

## INGREDIENTS:

- 1 pound Milk & White Coating or Real Chocolate
- 4-5 pounds Strawberries



## TOOLS FROM CKSA:

- Parchment Paper or Silicone Mat
- Spatula
- Fine Brush

## DIRECTIONS:

1. Wash strawberries & allow to dry completely.
2. Melt candy coating or melt & temper white chocolate.
3. Hold on to the stem of the strawberry with your fingers & dip it into the melted white chocolate. Allow extra chocolate to drip off.
4. Set on parchment or silicone mat to set up.
5. Melt milk chocolate candy coating or melt & temper milk chocolate.
6. Hold the strawberry by the stem and dip into the milk chocolate at an angle. Repeat on the other side of the strawberry.
7. Using a fine brush, paint bowtie and buttons with melted candy coating or melted and tempered dark chocolate.
8. Serve immediately. Keep in refrigerator no more than 2 hours, or keep them in a very cool room if keeping them for several hours.