

CHOCOLATE DIPPED ORANGES AND STRAWBERRIES

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Makes as many as you choose

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Fruit elevated with a coating of extra dark chocolate and a sprinkling of flakey sea salt. Makes for an elegant party treat or thoughtful gift.

INGREDIENTS

- Tiny clementines or mandarines, peeled
- Small strawberries, washed and dried
- Dark chocolate
- Coconut oil

How much chocolate will you need?

- For every 2-3 oranges, you will need about 1 oz of chocolate
- For every 10 strawberries, you will need about 1 oz of chocolate

DIRECTIONS

1. Wash the strawberries and dry completely. Peel the oranges.
2. Line a baking dish with a sheet of parchment paper
3. In a small microwave safe bowl - preferably glass and not plastic - place the chocolate and coconut oil. Microwave on low for 20 seconds. Stop and check, then microwave another 20 seconds and stir. Continue until the chocolate is just nearly melted completely. Stir until the oil is mixed in and the chocolate has completely melted.
4. For an even coating, use a spoon to scoop up chocolate and pour over the top of the fruit, rotating the fruit to get the sides. Swipe the spoon along the bottom of the fruit to remove excess (this will prevent it from creating a big puddle once you set the fruit down).
5. Allow to set up and just before the chocolate sets, sprinkle on the sea salt flakes or decoration of choice (if you sprinkle on too soon, the salt will dissolve).
6. Keep refrigerated until ready to eat, ideally eat same day as they are made.