

Dubai Delight Chocolate-Covered Strawberries - A Sweet and Elegant Treat for Any Occasion

Dubai Delight Chocolate-Covered Strawberries



TIME
15 min

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INGREDIENTS

1 pound fresh strawberries, washed and dried
8 ounces semi-sweet chocolate, chopped (or chocolate chips)
1 tablespoon coconut oil (optional, for smoother dipping)
1/4 cup white chocolate, chopped (for drizzling, optional)
Sprinkles or crushed nuts (optional, for decoration)

DIRECTIONS

1. Prepare the Strawberries: First, make sure your strawberries are completely washed and thoroughly dried. Any water on the berries will prevent the chocolate from sticking properly.
2. Melt the Chocolate: In a microwave-safe bowl, combine the semi-sweet chocolate and coconut oil (if using). Microwave in 30-second intervals, stirring well in between, until the chocolate is smooth and glossy. Be patient - slow melting ensures perfect consistency.
3. Dip the Strawberries: Hold each strawberry by the stem or use a toothpick, and dip it into the melted chocolate. Gently swirl and let the excess chocolate drip off before placing the strawberry on a parchment-lined baking sheet.
4. Drizzle with White Chocolate (Optional): If you're adding a decorative touch, melt the white chocolate the same way and use a spoon or piping bag to drizzle it over the dipped strawberries. The contrast looks beautiful and adds a touch of elegance.
5. Add Decorations (Optional): While the chocolate is still wet, sprinkle the strawberries with sprinkles or crushed nuts for extra texture and color.
6. Chill to Set: Transfer the baking sheet to the refrigerator and let the strawberries chill for about 30 minutes until the chocolate is fully set and firm to the touch.
7. Serve and Enjoy: Arrange the chocolate-covered strawberries on a serving platter and enjoy immediately, or keep them stored in the fridge until ready to serve. They're best eaten within 24 hours for maximum freshness.

