



COOKING WITH
LOCAL FOOD

SALTED CARAMEL CHOCOLATE STRAWBERRIES

*Take this simple dessert to
any get together or picnic.*



SALTED CARAMEL CHOCOLATE STRAWBERRIES

- Soak strawberries in ice cold water for 10 minutes to refresh the green tops. Dry completely and set aside while you prepare the rest of the ingredients.
- In a double boiler over simmering heat, melt chocolate. Avoid melting chocolate in the microwave as it often becomes overheated and burns. In a separate bowl melt caramel in microwave. Chop salted caramel almonds finely.
- Cover a large dinner plate tightly with plastic wrap to make a suspended surface. This prevents the hardened chocolate from breaking when set.
- Dip strawberries two-thirds into caramel and set on plastic covered plate allowing the excess caramel to drain. Once caramel has drained, dip the strawberries into the chocolate and sprinkle with chopped almonds. Set on a second plate to set. Refrigerate for 30 minutes.

Makes 24

Cheers to good health & good food - Chef Susan Hoy



INGREDIENTS:

1 lb **Souto Farms strawberries**

4 oz **Sweet Gypsy Bespoke Chocolate Dark Chocolate**

10 individually wrapped caramels

2 tsp cream or canned coconut cream for dairy-free

2 oz **Going Nuts Salted Caramel Almonds**, chopped

Course ground salt, optional

Find it all here:

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