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Dipped Summerween Strawberries

Impress your guests this Summerween or Halloween with these spooky chocolate-covered strawberries featuring edible chocolate knives. Perfect as a treat for a Halloween party, horror movie night, or a fun Summerween celebration.

Boodschappenlijstje



FunCakes Chocolate Melts White 350g

F30115
€9.25



FunCakes Deco Melts White 250g

F25110
€4.55



FunCakes Deco Melts Purple 250g

F25145
€4.55



FunCakes Chocolate Decoration
Halloween Bloody Knives set/10

F50735
€8.09

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FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



FunCakes Parchment Paper Sheets
25x25cm pk/50

F83460
€3.95



FunCakes Mini Baking Cups White
pk/100

F84500
€3.35



ScrapCooking Digital Food
Thermometer

SC5179
€24.09



Ingredients

- 520 g FunCakes Chocolate Melts White
- 125 g FunCakes Deco Melts White
- 75 g FunCakes Deco Melts Purple
- FunCakes Chocolate Decoration Halloween Knife
- Big strawberries

Necessities

- FunCakes Disposable Decorating Bags 30 cm
- FunCakes Parchment Paper Sheets
- FunCakes Mini Baking Cups White
- ScrapCooking Digitale Voedselthermometer

Step 1: Temper the chocolate

Melt 500 g FunCakes Chocolate Melts White in the microwave or au bain-marie according to the instructions on the packaging. Allow the melted chocolate to cool to 41 °C, then add the remaining 20 g of Chocolate Melts. Stir continuously until all the pieces have completely dissolved. Let the chocolate cool further to 27 to 28 °C, which is the ideal working temperature for white chocolate. Properly tempered chocolate will set with a beautiful shine and a crisp snap.

Tip! Tempering chocolate is essential for achieving the best result. Chocolate that is melted without tempering may remain softer and stickier after setting and can develop a dull or whitish appearance.



While the flavour remains unchanged, the finish will be less smooth and glossy. For the most accurate results, use a chocolate thermometer to monitor the temperature throughout the process.

Tip! Door chocolade te tempereren zorg je voor een mooi, professioneel resultaat. Wanneer chocolade niet getempereerd wordt, kan deze na het uitharden zachter blijven, plakkerig aanvoelen of een doffe, witte was krijgen. De smaak verandert niet, maar de uitstraling wel. Gebruik daarom bij voorkeur een chocoladethermometer om de temperatuur nauwkeurig te controleren.

Step 2: Dip the strawberries

Wash the strawberries and pat them dry thoroughly with kitchen paper. Dip each strawberry into the tempered chocolate, leaving the top uncovered. This space will be used later to insert the chocolate knife. Allow any excess chocolate to drip back into the bowl before placing the strawberries on a sheet of parchment paper. Transfer them to the refrigerator and leave them to set completely.

Step 3: Decorate the strawberries

Melt the white and purple Deco Melts according to the instructions on the packaging. Mix the two colours together until you achieve a soft lilac shade. Transfer the melted lilac Deco Melts to a piping bag, snip off a small tip and drizzle a zigzag pattern over the chocolate-covered strawberries.