

# de leukste taarten shop



## Strawberries with White Chocolate

Looking for a fresh and fun treat? These white chocolate-covered strawberries are perfect for summer, Halloween or Summerween. They are as beautiful as they are delicious and always impress!

## Boodschappenlijstje

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FunCakes Chocolate Melts White 350g

F30115  
€9.25



FunCakes Deco Melts Snow White 250g

F25100  
€4.55



FunCakes Deco Melts Purple 250g

F25145  
€1.37



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  
30x30cm pk/50

F83465  
€4.49



## Ingredients

- 520 g FunCakes White Chocolate Melts
- 125 g FunCakes White Deco Melts
- 75 g FunCakes Purple Deco Melts
- FunCakes Halloween chocolate decoration (knife)
- Large fresh strawberries

## Necessities

- FunCakes disposable piping bags
- FunCakes parchment paper sheets
- Digital food thermometer

## Step 1: Prepare the strawberries

Wash the strawberries carefully and dry them thoroughly using paper towels. They must be completely dry so the chocolate sticks properly.

## Step 2: Temper the white chocolate

Melt 500 g of FunCakes White Chocolate Melts in the microwave or over a bain-marie, following the instructions on the packaging. Let the melted chocolate cool down to about 41°C. Add the remaining 20 g of chocolate and stir until fully melted. Then let it cool further to around 27-28°C, the ideal working temperature. Properly tempered chocolate will be shiny, firm when set, and won't develop a white coating. If the chocolate is not tempered, it may look dull and softer, although the taste stays



the same.

### **Step 3: Dip the strawberries**

Dip the strawberries into the chocolate, leaving the top uncovered (this is where the decoration will go later). Gently shake off excess chocolate and place them on parchment paper. Let them set in the refrigerator. For a deeper purple effect, add more purple Deco Melts.

### **Step 4: Decoration**

Melt the purple Deco Melts and pour them into a piping bag. Cut a small tip and drizzle a zigzag pattern over the coated strawberries.

### **Step 5: Finishing touch**

Make a small slit in the uncoated top of each strawberry using a sharp knife. Carefully insert the chocolate knife decoration. Place each strawberry into a mini baking cup for serving.

This recipe is made possible in part by FunCakes.