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Chocolate-Dipped Mini Strawberry Sundaes

(Makes enough for dessert for 4)

INGREDIENTS

12 large ripe strawberries
1 pint strawberry ice cream or frozen yogurt (or flavor of your choice)
1 cup bittersweet chocolate chips (I use Ghirardelli 60% Cacao Bittersweet Chocolate)

DIRECTIONS

Slice the stem and the very top of the strawberry off to make a flat surface. Then, cut off just enough from the pointed end of the strawberry to allow the berry to sit on a flat surface without tipping over. (I cut the top off first and then lay the berry on its side to eyeball the angle of the cut for the bottom. If you make the cuts parallel, the berry should sit properly on the serving dish!)

Using a paring knife and a grapefruit spoon, hollow out the berry, being careful not to make the walls too thin. The walls should be roughly 1/4-inch thick. Dry berries with a clean paper towel to make sure they are dry before

dipping in chocolate. A little extra chocolate can also mend any tears or holes from hollowing out the berry!



Chocolate-dipped, ice cream-filled strawberries
Photo Susie Iventosch

Place the chocolate chips in a microwave-safe bowl and heat until just melted. Stir well and allow to cool for 5-10 minutes.

Line a flat surface with waxed paper or parchment.

Holding the upper edge of berry, dip the bottom of each berry in melted chocolate and place on parchment surface. A little chocolate will pool around the bottom of the berry, forming a little base. Refrigerate until ready to fill with ice cream.

Peel berries off parchment and, using the large end of a melon-baller, scoop ice cream into nice round balls and place in the hollow of each berry. Place in freezer for about 10 minutes to make sure ice cream is hard before drizzling with remaining melted chocolate.

If you are preparing these for a large group, make melon ball-sized ice cream scoops ahead of time and store in freezer until ready to fill strawberries.

Reach the reporter at: info@lamorindaweekly.com

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