

Chocolate Strawberry Hearts

Rating: ★★★★★

Dietary: V, VEG, DF, GF, EF, NF

Allergens: /

Age group: 12 months+

Mealtime: Mother's Day Menu

Difficulty level: Beginner

Serves: 25
Prep: 30 mins

Chocolate Strawberry Hearts



Vegan



Vegetarian



Dairy Free



Gluten Free



Egg Free



Nut Free

Method

1. Rinse and gently pat-dry the strawberries.
2. With a small, sharp knife, in a circular motion, carve out the stem of the strawberry.
3. Slice the strawberry in half.
4. At the top centre of each berry half, cut a small V-shape.
5. Gently insert a wooden stick at the bottom of the heart shape.
6. Dip strawberries in melted chocolate or drizzle chocolate over the strawberry heart. Place on baking paper in the fridge until chocolate firms.

Storing leftovers:

Store in an airtight container in the fridge for up to 3-4 days or freeze for up to 4 months.

Ingredients

- 500g strawberries
- 150g 70% dark chocolate, melted

Tips

✓ Easy ingredient swaps:

Swap strawberries for banana hearts.

✓ Additional boosters:

Sprinkle dipped chocolate hearts with shredded coconut, crushed seeds or freeze-dried berry powder.