

Chocolate Covered Strawberries



Prep:

5 mins

Total:

15 mins

Utensil:

MP5 Inset

5 Qt./4.7 L Multi-Purpose Oil Core

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Recipe:

Contributed By:

Estefania Smee

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Recipe Description:

Chocolate covered strawberries are a staple for Valentine's Day. Now, with the MP5 and inset, you will be able to make your own for a fraction of the cost! Use any chocolate and fruit of your choice, the possibilities are endless!

1 lb
strawberries, washed and dried
1 lb semi sweet chocolate chunks

Directions:

1. Add 1 cup of water to the MP5 and set the temperature to 200°F. Once the water has started to bubble, insert the MPI (MP5 inset basket) and add in the chocolate chips/chunks.

2. Stir the chocolate until it has fully melted and is a smooth consistency.
3. Place parchment paper on a flat surface. Dip the strawberry into the chocolate and rotate them so they are fully covered.
4. Place the strawberries on the parchment paper and allow approximately 5 minutes for them to cool and for the chocolate to harden.

Tips:

- Use pineapple, orange slices, apple slices and kiwi as an alternative to strawberries.
 - Drizzle with white chocolate for a decorative effect.
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