

Chocolate-Dipped Fruit



Line a baking sheet with foil.

PREPARE THE CHOCOLATE COATING: In a small heatproof bowl set over hot, not simmering, water, melt the semisweet chocolate with 1 teaspoon of the oil. In another small heatproof bowl set over hot, not simmering, water, melt the white chocolate with the remaining 1 teaspoon oil. Leave both bowls over the hot water.

Pick up one piece of fruit at a time and dip it into the melted dark or white chocolate, coating about half of each piece of fruit. If desired, drizzle the dipped portion with a contrasting color of chocolate and sprinkle with some chopped nuts. Place the fruit on the foil-lined baking sheet. Work quickly to coat the remaining fruit.

Refrigerate for 5 minutes or until the chocolate is set. Keep in a cool place until ready to serve. (Fresh fruit should not be held for more than 4 hours before serving.)

CHOCOLATE COATING

4 ounces semisweet chocolate, finely chopped

2 teaspoons vegetable oil

6 ounces white chocolate, finely chopped

FRUIT

2 pints strawberries with stems, or

3 cups fresh pineapple wedges, or

36 dried apricot or pear halves, or

36 slices of kiwi fruit, or a mixture of fruits

Finely chopped almonds or pistachios, for garnish

YIELD: 4 to 8 servings