

# Dolci frutta®



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## SIMPLY BEAUTIFUL BERRIES . . .

Strawberries dipped in luscious Dolci frutta can sometimes disappear as fast as you make them...especially if there are children around! Just swirl a berry in melted Dolci frutta and set aside on waxed paper to harden. When dipped and cooled this way, the strawberries will have a chocolate “foot” where the berry rested on the waxed paper. While this doesn’t create the “perfect” dipped strawberry, kids love them all the more because of the extra chocolate.

Nothing, however, is as elegant as a presentation of strawberries, perfectly-dipped in Dolci frutta. You’ll need a few extra items and have to keep the kids away, but we think that you’ll find that it takes very little extra effort to create a “classic” beauty that is as sumptuous to look at, as it is wonderful to eat!



### What you’ll need . . .

- Microwave & Stirring Spoons
- Paper Towels, Toothpicks (square works best)
- Styrofoam Block (about 1” thick)
- Strawberries with Crowns
- ....and delicious **Dolci Frutta**, of course!

### Preparing the berries . . .

Wash strawberries and blot dry with paper towel. Lay on fresh, dry paper towel and allow to thoroughly air dry. While berries are drying, insert a toothpick into each berry through the crown. It is important that the strawberries are completely dry before dipping!

### Melting the wafers . . .

Melt **Dolci frutta** wafers in its microwavable container at ½ power (medium). Stir at 30 second intervals during microwaving until fully melted & smooth; about 2 minutes. **IMPORTANT:** melted wafers retain their shape until stirred. **DO NOT** boil or overheat! Chocolate should only be about 105°F (just warm to the touch) for good dipping consistency.

### Taking the plunge . . .

Holding the berry by the toothpick, dip it about ¾ of the way into the **Dolci Frutta**. After dipping, pause for a second to allow any excess chocolate to drip back into the bowl. With a twist of the wrist, turn the chocolate-coated strawberry upside-down and insert the toothpick into the Styrofoam. Continue to dip desired number of strawberries, and allow them to dry before removing from Styrofoam block. Additional wafers can be added and the mixture reheated if it cools too much – remember to stir!

## . . . SIMPLY BEAUTIFUL BERRIES



### Getting fancy . . .

To create fancy, double-dipped berries, dip first in white **Dolci Frutta**, allow to harden, and then double-dip them in chocolate. Dip each layer at an angle, the chocolate opposite to the white, to show off both flavors.



## Hints & Tips for Delicious Results

**Dipping Small Items:** Using a frilled cocktail toothpick as a holder, plunge nuts, raisins, cherries, or other small items into melted **Dolci frutta**, submerging completely until covered. Lift and allow excess to drip off. Experiment with rolling items in coconut or ground nuts as desired. Set on waxed paper or anchor upside-down on styrofoam block until set. Serve on cool plate.

## OTHER BERRY GOOD IDEAS

**NUTTY BERRIES:** Dip berries in **Dolci frutta**, roll in ground pecans and set aside to cool as directed.

**AMORINI:** For a new warm-weather treat, present a plate of lovable little mini-fruit kabobs. Spear favorite berries, dates, mini-marshmallows, and other small fruits on tiny cocktail swords or oversized frilled toothpicks. Dip per directions. Serve alongside salty pretzel sticks and cool drinks for a surprisingly different casual snack. Their name means “Little Cupid” - so watch that sharp point!