

## **Tuxedo Strawberries**

Wash strawberries in cold water and gently pat dry.

Line a tray with wax paper.

Melt white chocolate and dip strawberries until  $\frac{2}{3}$  of each berry is coated.

Allow excess white chocolate to drip off.

Place the berry on the wax paper and put in cool place to harden completely.

Meanwhile, melt and temper dark chocolate.

After the white chocolate on the strawberries is hardened, dip one side of the berry diagonally from the tip of the berry to the top of the coating line.

Put in a cool place to harden.

Then repeat for the other side of the strawberry leaving a white "V" in the center of the strawberry.

Set aside to cool.