

Dark Chocolate Covered Strawberries Dipped in Pistachio

*Strawberries, melted chocolate and pistachio nuts form a flavor combination made in heaven. The most important tip is to buy firm, ripe berries AND really good quality chocolate.**

Ingredients:

- 16-oz Strawberries (approx. 20-25 medium size), long-stemmed preferred if available
- 8-oz dark or semi-sweet chocolate chunks*
- ½-cup heaping pistachio kernels, unsalted



Notes:

- Pair with our Estate Chardonnay
- Prep 20 min; Cook 10 min
- Servings: 4-6

Instructions:

1. Fill a small pot with about an inch of water and heat over medium-low heat. Line a large baking sheet with a Silpat mat, parchment paper, or wax paper.
2. While you wait for the water to simmer, wash and dry the strawberries, making sure to dry them thoroughly. Chop the pistachios. Optional step: place in a fine mesh strainer and sift out fine dust. Set pistachio pieces aside.
3. When the water simmers, place a heat-tempered bowl on top of the pot, not touching the water. Lower heat if necessary, to keep it at a simmer. Fill the bowl with the chocolate and stir occasionally until it is fully melted, about 3 to 5 minutes. Remove from heat.
4. Assemble your treats! Set up an assembly line of strawberries, chocolate, pistachios, and then the baking sheet. Dip a strawberry in the chocolate, twirling to evenly coat, sprinkle with pistachios, then place on the baking sheet. Repeat with remaining strawberries.
5. Either chill in the refrigerator for 10 minutes to force the chocolate to set or let rest at room temperature for about 30 minutes to set. Enjoy within 1-2 days.

**I recommend at least 70% cacao bean solids, in order to get the full rich flavor and aroma of the cacao bean. If you prefer something lighter, semi-sweet is another good choice.*