

LETS PREPARE FOR PRACTICAL

Hygiene – Aprons, Hair, Hands & Surfaces

Equipment – 2 x mixing bowls, scrap bowl, wooden spoon, teaspoon, tablespoon, fork, table knife, sieve or colander, baking tray, palette knife, plate, green chopping board.

Ingredients –

- 100g milk or dark chocolate
- 100g white chocolate
- 200g strawberries
- 2 bananas
- Sprinkles (optional)



Chocolate Covered Strawberries/ Bananas



Ingredients

- **100g milk or dark chocolate**
- **100g white chocolate**
- **200g strawberries**
- **2 bananas**
- **Sprinkles (optional)**



Method for Strawberries

- Melt white chocolate and milk chocolate separately
- Lay greaseproof paper on baking tray
- Wash your strawberries and dry with paper towel
- One by one dip and roll the strawberries in one of the melted chocolates, holding the stem (truss) Let any excess drip back into the bowl
- Place on the greaseproof paper
- One by one drizzle the other chocolate on top to create a pattern
- You may wish to sprinkle additional toppings but you need to work quickly so they stick to the chocolate before it dries.

Method for Banana Bites

- Peel bananas and cut into 3 or 4 pieces depending on size of bananas.
- Insert wooden toothpick into one end
- Dip bananas into one of the melted chocolates
- Place on greaseproof paper and drizzle with other chocolate
- Sprinkle additional toppings as desired.
- If needed place baking tray in fridge to harden the chocolate