

# CHOCOLATE DIPPED FRUIT

Preparation time: 30 minutes

Use: wire rack or toothpicks and a block of polystyrene or two halves of a watermelon to support the dipped fruit  
Makes: about 100 pieces

100g (3½ oz) milk chocolate, broken into pieces preferably 34% cocoa solids,

100g (3½ oz) good-quality white chocolate, broken into pieces

100g (3½ oz) Maya Gold, or a good-quality dark orange chocolate, broken into pieces

12 strawberries, stems in place

2 ripe kiwi fruit, sliced

12 cherries, stalks in place

1 pineapple, cut into triangular pieces

2 bananas, sliced at an angle

2 mangoes, sliced

1 punnet Cape gooseberries

2 dragon fruit, sliced into quarters, skin on

Melt the three chocolates separately in heatproof bowls suspended over a saucepan of barely simmering water. Take extra care with the white chocolate: you may want to melt it over a saucepan of boiled water off the heat. Leave to cool for about 5 minutes before dipping the fruit.

You can use toothpicks to skewer the prepared fruit, dipping the pieces so that each one is half-covered with chocolate, then stick them in the polystyrene or watermelon to set. Alternatively, hold the fruit with your fingers, dip in the chocolate and leave them to set on a wire rack. Continue until all the chocolate is used up.

Once dipped, do not put the fruit in the fridge otherwise the chocolate will lose its shine.

**HINT:** You can also freeze the prepared fruit before dunking it in the chocolate and then return it to the freezer on a tray lined with greaseproof paper for a sweltering, summer's day treat.



kai collective

Supporting Kindred Family Services. [Click here](#)



RayWhite.

Two Dedicated  
Salespersons Every Listing

## Thinking of Selling ?

Your Written Property Appraisal will include:



- FREE GIFT CARD (T&C's)
- Written value range of your home
- Explanation as to how we determine the value range
- Explanation of our introductory commission
- Personalised in-depth details of sales relevant specific to YOUR home and YOUR area
- Explanation of what methods of sale are open to you
- Explanation of what marketing options are open to you
- Explanation of what improvements to your property would achieve the best outcome
- Evaluation of current market conditions and outlook

All professionally bound plus an electronic copy for your Broker, Banker or Financial Advisor



Team Commitment  
Loyalty & Gift Card

\$1,000 as a personal  
thank you from us.


*It's on the house!*



From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career both as a Fine Dining Chef and as a Hospitality Consultant.

Sharing here with you is a growing database of +1000 recipes. Free.

Call Jasmine Sergeant of Team Commitment whenever you are curious of the value of your home.

Until then, please enjoy & feel free to share this evolving and growing recipe database. 

Email: [jas.sergeant@raywhite.com](mailto:jas.sergeant@raywhite.com) Phone: 021 184 2626