



Royal
Botanic Garden
Edinburgh

Botanic Cottage Community Cook Club Early May 2021

A speedy pudding

Chocolate strawberries and ice cream

This must be the easiest pudding I know, but it never fails to delight. As we start getting British strawberries this makes a lovely treat.



You will need a heatproof bowl, a small pan, a plate and clingfilm.

Ingredients

200g strawberries

100g chocolate (milk or dark)

Vanilla ice cream

Serves 4

Method

1. Wash and carefully dry the strawberries on a tea towel or kitchen paper, making sure not to bruise them. Do not remove the stalks.
2. Cover a plate or chopping board with clingfilm.
3. Add an inch of water to the pan and then place the bowl over the pan to make a bain-marie. Heat the pan gently.
4. Break the chocolate into the bowl and stir until melted. Remove from the heat.
5. Carefully dip each strawberry into the chocolate (half dip or full submersion is up to you!). If the chocolate starts to set you can carefully melt it again.
6. Place each strawberry on the plate and when all the strawberries have been dipped put the plate in the fridge to cool and harden.
7. Serve with vanilla ice cream and a smile.