



## Strawberry Chocolate Tower

Everybody with a pulse loves a good chocolate sauce wicked or otherwise and this sweet treat rises above the ordinary as far as the taste-buds are concerned, combined with plump luscious strawberries the flavour is divine.

Serves 4

### Ingredients

- Fresh firm strawberries approx. 14oz (400g) straight from the fridge
- Wooden skewers
- 6 oz (170 g) good quality dark chocolate (70% cocoa solids)
- 4 fl oz (115 ml) of water
- 1 oz (30 g) of butter
- 6 tbsp of cream
- 3 tbsp of sugar
- 1/2 tsp of vanilla essence (or even a strong tasting liqueur such as Brandy, Kahlua, Grand Marnier or Cointreau).

### Method

1. Select and wash the most luscious, plump firm strawberries you can find leaving the stalks in place for decoration.
2. Cut one strawberry in half and place flat side down on the plate, this will be the base for the tower.
3. Put the skewer through the centre of each whole strawberry from right to left rather than top to bottom, approx. 4 per skewer. Allow enough room at the bottom of the skewer to enable you to push the tower into the stabilising half strawberry already placed on the plate.
4. Trim the excess wood with a pair of sharp scissors or craft knife.
5. Push the completed tower into the centre of the half strawberry already located on the plate to stabilise and arrange in the desired location.
6. In a medium sized pan heat the water and sugar, stirring constantly to dissolve the sugar. Bring to the boil and continue to stir until all of the sugar has been dissolved.
7. Break the chocolate into small pieces and cut the butter into small chunks. Add to the pan of water and sugar and stir.
8. Remove the pan from the heat and stir the sauce until the chocolate and butter have melted and all the ingredients have blended together.
9. Stir in the cream and the vanilla essence or liqueur.
10. Pour the chocolate sauce immediately over the top of the strawberry towers whilst the sauce is still warm..... and enjoy!

Care must be taken not to burn the chocolate or heat it too high, as this can destroy the texture and flavour.