

# Cabernet Salted Chocolate Dipped Strawberries

An Elegant twist on a classical romantic dessert.

SERVES 4-6

PREP TIME: 15 minutes

COOKING: 10 minutes

REST TIME: 45 minutes

TOTAL TIME: 1 hour 15 minutes

## INGREDIENTS

- 3 Oz. 67% Dark chocolate, chopped
- 1 Pint Strawberries, washed and dried
- 3 Tsp. GC Napa Valley Cabernet Sauvignon Sea Salt



## TO PREPARE

- Fill a medium sauce pan (if you have a double boiler, use it) with 3 inches of water and bring to a simmer.
- Add chocolate chunks to a heat proof bowl, place bowl over water and turn off heat to let chocolate melt.
- Stir until smooth (alternatively, melt the chocolate in a microwave at half power, for one minute, stir and then heat another minute or until melted)
- Once chocolate is melted and smooth, remove from heat.
- Line sheet pan with wax paper or parchment
- Hold strawberries by the stem, dip in to the chocolate, lift and let excess drip back in to the bowl.
- Set the chocolate dipped strawberries on wax paper and repeat.
- Sprinkle Cabernet Sea Salt over dipped strawberries before the chocolate hardens.
- Place in refrigerator to rest and harden.

## TO SERVE

Elegantly place on a white rectangular dish alternating stems for a pop in your presentation.

## WINE PAIRINGS

Gabrielle Limited Cask 321 Cabernet Sauvignon, Napa County, 2013

*GABRIELLE LIMITED Cabernet Sauvignons represent my expression of classic Cabernet blends that capture individual varietal character and Napa's varied terroir with the goal of producing wines of exquisite balance and finesse. – Gabrielle*



## SHOPPING LIST

- Strawberries (2 per person)

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