

## Strawberries with Caramel Fudge Dipping Sauce Serves 4-6

- 150g quality white cooking chocolate, chopped
- 1/2 cup thickened cream
- 1/4 cup dark brown sugar
- 1/2 teaspoon vanilla extract
- extra cream, for garnish
- 2 punnets (500g) Victorian Strawberries, hulled

1. Place chocolate, cream, sugar and vanilla in a heat proof bowl over barely simmering water. Do not allow bowl to touch the water. Stir constantly until chocolate melts. Divide between 4 serving pots.

2. Place extra cream in a piping bag with a small, plain round nozzle. Drizzle cream decoratively over sauce. Serve with strawberries.



**Cook's tip:** perfect for a picnic—simply store dipping sauce in sealed container and pack two punnets of Victorian Strawberries.