

# Disclaimer

We hope you find the information on our website and resource useful. The description of any food or drink preparation or consumption activity contained within this resource is intended as a general guide only. It may not fit your specific situation. You should not rely on the resource to be right for your situation. It is your responsibility to decide whether to carry out the activity at all and, if you do, to ensure that the activity is safe for those participating. You are responsible for carrying out proper risk assessments on the activities and for providing appropriate supervision. We are not responsible for the health and safety of your group or environment so, insofar as it is possible under the law, we cannot accept liability for any loss suffered by anyone undertaking the activity or activities referred to or described in this resource. It is also your responsibility to ensure that those participating in the activity are able to do so and that you or the organisation you are organising it for has the relevant insurance to carry out the activity. It is also your responsibility to note that ingredients or materials used might cause allergic reactions or health problems and to ensure that you are fully aware of the allergies and health conditions of those taking part. If you are unsure, always speak to a suitably qualified health professional.



# Chocolate Strawberry Ghosts

## Ingredients

Strawberries

White chocolate

Chocolate chips

## Equipment

Greaseproof paper

Paper plates



## Method

1. Cover paper plates with greaseproof paper.
2. Melt the white chocolate and allow to cool until it is safe to handle.
3. Holding the strawberries by the green top, dip each one in the melted white chocolate and place on the greaseproof paper.
4. Use chocolate chips to add eyes and mouths to the white chocolate ghost.
5. Place in a fridge or cool place and allow to chill until completely set.

