

# CHOCOLATE LEAVES

A delicious treat to have on ice cream!

## Materials:

- Leaves from the garden
- Chocolate
- Pot
- Microwaveable bowl
- Pastry brush or clean paint brush
- Baking paper

Collect some leaves from the garden (Camellias leaves are ideal).

Blanch the leaves in a pot of boiling water for 10 seconds. This is to kill off any nasties that might be on the leaves and to help make them a bit softer for the peeling process. Once this is done, pat dry.

Melt chocolate in a bowl in the microwave, or over a double boiler. Once the chocolate is melted, brush each leaf with a thick layer of chocolate.

Place the leaves on a sheet of baking paper and pop into the freezer.

When you need a leaf, carefully peel back the real leaf from the chocolate.

