

LEFTOVER EASTER EGG STRAWBERRY KEBABS

You will need:

- 100g of chocolate, dark is best
- 150ml double cream
- 300g strawberries
- 24 marshmallows
- Skewers

HOW TO:

1. Heat the chocolate and cream in a small pan over a very low heat. You will need to frequently stir the mix and make sure it doesn't boil.
2. Pour into a bowl and leave to cool until it begins to thicken.
3. Add the strawberries, other fruit if you choose and marshmallows to the skewers and serve with the warm chocolate sauce.

If you want to make these a little more grown-up, you could add 2 tablespoons of orange flavoured liquor to the chocolate and cream mixture and slowly heat. Or you could add 2 tablespoons of orange juice for a little flavour. If you're having a BBQ, why not heat the kebabs on the barbie – no longer than 1 minute though you don't want the marshmallows to melt away.

You can get creative with these kebabs and we'd love to see your ideas on [Instagram](#). Don't forget to tag us @hydratem8!

