Sipping Dreams Cucumber and Chocolate Canapés

approximately 12 appetizer servings



Ingredients:

Α	1	whole	cucumber, washed and dried, but not peeled** (more needed if using lemon variety)
В	1	bar	Sipping Dreams Original Drinking Chocolate Bar (approx. 3.4 ounces)
С	2 1	tsp tblsp	vegetable shortening unsalted butter, soft at room temperature
D	5-1/2	ounces	feta cheese, in block form
Е	3	ounces	prosciutto (about 5 paper-thin slices)

Directions:

- ** You can use any kind of cucumber (garden, English, or lemon) as long as they are about 1-1/2" in diameter.
- 1 Line a platter, or small cookie sheet, with plastic wrap.
- 2 Use a sharp knife to slice cucumber "A" (crosswise) into 25-30 quarter-inch pieces. If slices are wet, pat dry with paper towel.
- 3 Coarsely chop the "B" Sipping Dreams chocolate bar (approx. 3.4 ounces) and place in a medium glass bowl.
- 4 Carefully microwave chocolate, 20 seconds at a time, so that it is just melted and smooth when stirred with a spoon.
- 5 Using a rubber spatula, blend in "C" ingredients. Make sure to scrape down sides of bowl. Set aside briefly.
- 6 Again, use a sharp knife to slice "D" feta cheese into 1-1/2" x 3/4" x 1/4" pieces. You should have 25 to 30 domino shaped pieces.
- 7 Prepare "E" prosciutto by cutting the slices into 25 to 30 pieces. Each piece should be just shy of a 2" square.
- 8 To assemble canapés, first lay down the cucumber slices on your platter or sheet. Top each cucumber slice with a piece of feta.
- 9 Put a shy teaspoon of melted chocolate on top of the feta. Quickly scrunch a piece of prosciutto, and push it into the chocolate.
- 10 Only finish one or two canapés at a time, so that the prosciutto will stick to the chocolate.
- 11 If your chocolate begins to set in the bowl, microwave it for 5 or so seconds, just to soften it up. Stir until smooth.
- 12 Once all canapés have been assembled, place tray in refrigerator for at least 20 minutes to set chocolate. Serve.