

Minty Fruit Stand Squares

Created by Gandalf | March 14, 2026

Forked from Gorilla Mint Patties by Gandalf

Beginner | Total: 5h 40m | Gluten Free | Nut Free

Strain Information

Strain: Fruit Stand

Type: Hybrid balanced

THC: 69.8%

CBD: 0.17%

Amount Used: 1.0g

Total Terpenes: 6.09%

Caryophyllene: 3.18%

Humulene: 0.81%

Limonene: 0.71%

Bisabolol: 0.41%

Myrcene: 0.33%

Nerolidol: 0.29%

Linalool: 0.28%

Pinene: 0.08%

Dosage Information

Dosage per Serving: 10.6mg THC

Servings: 66

Expected Onset: ~45 minutes

Decarboxylation

Method: No decarb

Temperature: 203°F

Time: 1 minutes

Notes: No decarb since its already oil

Infusion

Method: Other infusion

Medium: Mct oil, 20g

Temperature: 140°F

Time: 5 minutes

Notes: Warm MCT oil up to about 140 F and then add syringe.

Ingredients

1. 5oz Ghirardelli Milk Chocolate
2. Peppermint Oil
3. Chocolate Mold

Equipment & Tools

- Sous Vide
- Sous Vide Bags

Instructions

For all steps: Massage and mix occasionally during all of this.

1. Pour infused oil and a small amount of peppermint oil over chocolate in sous vide bag and seal.
2. Heat chocolate and oil to 115F for 30 minutes.
3. Drain/exchange water/add ice to drop the bath temp to 81F and massage the bag.
4. Once at 81F, set Sous Vide temp to 90.
5. Once at 90, let it hold for at least 30 minutes (if you don't it will come out grainy).
6. Snip corner, pipe into chocolate molds.

Tips:

1. If you run out of mold space you can put the chocolate back into the bath (just don't get water in it).
2. If you have little bits that solidified while you waited for the others to finish, you can microwave the sous vide bag VERY quickly in 10 second bursts to remelt what's in the bag to make it easier to work with.

Safety Disclaimer

Start with a low dose and wait at least 2 hours before consuming more. Effects vary by individual. Keep all edibles clearly labeled and stored away from children and pets. Fellowship of the Fork is not responsible for individual reactions.

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