

Raspberry Cordials

If you want to make cherry cordials just substitute the raspberries for the cherries and use brandy to thin the fondant. Either way, the fruit must be preserved either in spirits or with sugar or preservatives. Fresh raspberries or cherries should not be used because they will not have a good shelf life. It is important to allow time for the fondant to liquefy before serving them. This may take up to three weeks, depending on the amount of invertase used, the storage temperature, and the liquid content of the fondant and the fruit.



Ingredients

Round cavity cordial mold
Red powder food coloring
Dark Chocolate, tempered, for shells as needed (such as 64% E. Guittard Dark Chocolate) Dark Chocolate candy wafers can also be used - no tempering needed.
250 g Fondant
2.5 g Invertase
18 Brandied raspberries
Raspberry Liqueur (preferably Chambord) to thin the fondant

Directions

For brandied fruit:

Fill a 1 quart jar with 1 quart fruit and 1 cup sugar. Pour in enough brandy to cover. Secure jar with lid and allow to sit 4 days, shaking the jar occasionally to dissolve sugar.

For Cordials:

1. Lightly dust empty mold cavities with the red powder food coloring
2. Use a ladle to fill the mold completely with tempered chocolate. Shake the mold gently to ensure that the tempered chocolate coats every surface of the mold cavities.
3. Turn the mold over the bowl of chocolate to allow excess chocolate to drip out. Gently tap the mold with the back of spatula to remove excess chocolate. Scrape the top of the mold clean.

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Lay the mold upside down on a baking sheet lined with parchment or heavy dipping paper and allow to set completely before adding the filling.

4. Warm the fondant to 28° C. (82 °F.). Thin the fondant with raspberry liqueur to make it somewhat fluid. Add the invertase.
5. Pipe the fondant into the molds to within 3 mm of the top.
6. Carefully ladle tempered chocolate onto the top of the filled shells. Using an offset spatula, spread the chocolate evenly across the top of the mold, making sure to completely cover the entire surface. Scrape off any excess chocolate into the bowl. Place the mold in the refrigerator for 10 to 15 minutes, or until the chocolate has released from the sides of the mold.
7. Remove from the refrigerator and allow the chocolate to come to room temperature before unmolding. To remove the chocolates from the mold, invert the mold over a sheet of parchment or heavy weight dipping paper placed on the counter and gently, but firmly, tap the mold against the counter to release the chocolates. Line the chocolates on a baking sheet lined with parchment or dipping paper.
8. Store at room temperature for 7 to 12 days to allow the fondant to soften from the action of the invertase.

Makes about 18 chocolates

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