

Candy

Fresh Fruit Creme Fraiche Chocolates

APRICOT, PEACH, AND PEAR

Pineapple Creme Fraiche Chocolates

Raspberry Creme Fraiche Chocolates

Rose Petal Creme Fraiche Chocolates

Coffee Creme Fraiche Chocolates

Lavender Blossom Creme Fraiche Chocolates

Lavender Creme Fraiche Chocolates

Lemon Creme Fraiche Chocolates

Mascarpone Chocolates

Chocolate Mascarpone Chocolates

Scotch Whisky Creme Fraiche Chocolates

Maple Walnut Creme Fraiche Chocolates

Seville Orange Marmelade Creme Fraiche Chocolates

Peanut Butter Creme Fraiche Chocolates

Vanilla Creme Fraiche Chocolates

Double-Coated Mint Creme Fraiche Chocolates

INTRODUCTION

The holiday season is the time of year when even those who don't fancy sweets, such as I, love to indulge in candy. But good candy, not the awful commercial concoctions with coconut oil, palm kernel oil, cottonseed oil, etc. Although it is not impossible to find superb commercial candy, it is improbable. Be ever mindful that the purpose of the commercial candymaker is to maximize shelf life and profits; the purpose of the home candymaker is to maximize pleasure. These purposes are not inconsistent, but unlikely to converge. At home you can use fresh fruit and the highest quality ingredients available. The commercial profit-conscious candymaker cannot. You need not worry about perishability; the candy will be eaten before it has a chance to perish. Lastly, good candy requires no ingredient beyond the economic means of the average dinner party hostess.

So, let your passions run wild, and create your very own "signature" candy!

The candy recipes of this section are all variations on the same theme, with proportions adjusted to the particular special ingredients.

FRESH FRUIT CREME FRAICHE CHOCOLATES

YIELD: 15 TO 20 CANDIES

1 cup creme fraiche

3 tbs sugar

4 oz chocolate

For apricot:

2 to 3 very ripe apricots

For peach:

1 very ripe peach

For pear:

1 very ripe pear

1. Peel, pit or core, and grind the fresh fruit in a food processor.
2. Add the sugar and fresh fruit to the creme fraiche. Mix well.
3. Line a colander with a clean muslin cloth. Pour the creme fraiche mixture into the colander. Close the cloth over the mixture and place a weighted plate on top to hasten draining. Drain at room temperature for 3 hours. Open the cloth occasionally, scrape it, and break up any pockets of liquid.
4. Refrigerate the drained mixture until cold.
5. Melt the chocolate in the top of a double boiler. When the chocolate is melted (at about 100 degrees F), transfer to a deep porcelain cup or similar vessel. Keep warm.
6. One teaspoon at a time, form the creme fraiche mixture into rough spheres. Place the spheres on a marble slab or other cold surface.
7. Dip each sphere into the melted chocolate and place on a cold surface. Put the candies in a cool, dry place until the chocolate has firmed. When firm, store in a closed container in the refrigerator.

PINEAPPLE CREME FRAICHE CHOCOLATES

YIELD: 15 TO 20 CANDIES

1 cup creme fraiche

3 heaping tbs crushed pineapple

2 tbs sugar

4 oz chocolate

1. Mix the pineapple and the sugar with the creme fraiche.
2. Line a colander with a clean muslin cloth. Pour the creme fraiche mixture into the colander. Close the cloth over the mixture and place a weighted plate on top to hasten draining. Drain at room temperature for 3 hours. Open the cloth occasionally, scrape it, and break up any pockets of liquid.
3. Refrigerate the drained mixture until cold.
4. Melt the chocolate in the top of a double boiler. When the chocolate is melted (at about 100 degrees F), transfer to a deep porcelain cup or similar vessel. Keep warm.
5. One teaspoon at a time, form the creme fraiche mixture into rough spheres. Place the spheres on a marble slab or other cold surface.
6. Dip each sphere into the melted chocolate and place on a cold surface. Put the candies in a cool, dry place until the chocolate has firmed. When firm, store in a closed container in the refrigerator.

RASPBERRY CREME FRAICHE CHOCOLATES

YIELD: 15 TO 20 CANDIES

1 cup creme fraiche

3 tbs raspberry preserves (or, sweetened fresh raspberries)

4 oz chocolate

1. Mix the raspberry preserves with the creme fraiche.
2. Line a colander with a clean muslin cloth. Pour the creme fraiche mixture

into the colander. Close the cloth over the mixture and place a weighted plate on top to hasten draining. Drain at room temperature for 3 hours. Open the cloth occasionally, scrape it, and break up any pockets of liquid.

3. Refrigerate the drained mixture until cold.
4. Melt the chocolate in the top of a double boiler. When the chocolate is melted (at about 100 degrees F), transfer to a deep porcelain cup or similar vessel. Keep warm.
5. One teaspoon at a time, form the creme fraiche mixture into spheres and place on a marble slab or other cold surface.
6. Dip each sphere into the melted chocolate and place on a cold surface. Put the candies in a cool, dry place until the chocolate has firmed. When firm, store in a closed container in the refrigerator.

ROSE PETAL CREME FRAICHE CHOCOLATES

YIELD: 12 TO 15 CANDIES

1 cup creme fraiche
*3 tbs rose petal jam**
4 oz chocolate

1. Mix the rose petal jam with the creme fraiche taking care to distribute the jam evenly.
2. Line a colander with a clean muslin cloth. Pour the creme fraiche mixture into the colander. Close the cloth over the mixture and place a weighted plate on top to hasten draining. Drain at room temperature for 3 hours. Open the cloth occasionally, scrape it, and break up any pockets of liquid.
3. Refrigerate the drained mixture until cold.
4. Melt the chocolate in the top of a double boiler. When the chocolate is melted (at about 100 degrees F), transfer to a deep porcelain cup or similar vessel. Keep warm.
5. One teaspoon at a time, form the creme fraiche mixture into spheres and place on a marble slab or other cold surface.
6. Dip each sphere into the melted chocolate and place on a cold surface. Put the candies in a cool, dry place until the chocolate has firmed. When firm, store in a closed container in the refrigerator.

*Rose petal jam is available at Greek and Armenian grocery stores.

COFFEE CREME FRAICHE CHOCOLATES

YIELD: 15 TO 20 CANDIES

1 cup creme fraiche
1 instant coffee, to taste
1 tbs sugar
1 tbs hot water
4 oz chocolate

1. Mix the sugar and the coffee together. Dissolve in hot water. Stir into the creme fraiche.
2. Line a colander with a clean muslin cloth. Pour the creme fraiche mixture into the colander. Close the cloth over the mixture and place a weighted plate on top to hasten draining. Drain at room temperature for 3 hours.

- Open the cloth occasionally, scrape it, and break up any pockets of liquid.
3. Refrigerate the drained mixture until cold.
 4. Melt the chocolate in the top of a double boiler. When the chocolate is melted (at about 100 degrees F), transfer to a deep porcelain cup or similar vessel. Keep warm.
 5. One teaspoon at a time, form the creme fraiche mixture into spheres and place on a marble slab or other cold surface.
 6. Dip each sphere into the melted chocolate and place on a cold surface. Put the candies in a cool, dry place until the chocolate has firmed. When firm, store in a closed container in the refrigerator.

LAVENDER BLOSSOM CREME FRAICHE CHOCOLATES

YIELD: 15 TO 20 CANDIES

1 cup creme fraiche
1 tbs lavender blossoms
2 tbs sugar
4 oz chocolate

1. Mix the lavender blossoms and sugar with the creme fraiche.
2. Line a colander with a clean muslin cloth. Pour the creme fraiche mixture into the colander. Close the cloth over the mixture and place a weighted plate on top to hasten draining. Drain at room temperature for 3 hours. Open the cloth occasionally, scrape it, and break up any pockets of liquid.
3. Refrigerate the drained mixture until cold.
4. Melt the chocolate in the top of a double boiler. When the chocolate is melted (at about 100 degrees F), transfer to a deep porcelain cup or similar vessel. Keep warm.
5. One teaspoon at a time, form the creme fraiche mixture into rough spheres. Place the spheres on a marble slab or other cold surface.
6. Dip each sphere into the melted chocolate and place on a cold surface. Put the candies in a cool, dry place until the chocolate has firmed. When firm, store in a closed container in the refrigerator.

LAVENDER CREME FRAICHE CHOCOLATES

YIELD: 10 TO 12 LARGE CANDIES

1 cup creme fraiche
3 heaped tbs snipped English lavender leaves
2 tbs superfine sugar
4 oz chocolate

1. Mix the snipped lavender leaves into the creme fraiche. Refrigerate for 24 hours to allow the lavender to scent the creme fraiche.
2. Strain the creme fraiche through a tea strainer to remove the lavender leaves. Stir in the sugar.
3. Line a colander with a clean muslin cloth. Pour the creme fraiche mixture into the colander. Close cloth over the mixture and place a weighted plate on top to hasten draining. Drain at room temperature for 3 hours. Open the cloth occasionally, scrape it, and break up any pockets of liquid.
4. Refrigerate the drained mixture until cold.
5. Melt the chocolate in the top of a double boiler. When the chocolate is

melted (at about 100 degrees F), transfer to a deep porcelain cup or similar vessel.

6. One teaspoon at a time, form the creme fraiche mixture into rough spheres, about 1 inch in diameter. Place the spheres on a marble slab or other cold surface.
7. Dip each sphere into the melted chocolate and place on a cold surface. Put candies in a cool, dry place until the chocolate has firmed. When firm, store in a closed container in the refrigerator.

LEMON CREME FRAICHE CHOCOLATES

YIELD: 12 TO 15 CANDIES

1 cup creme fraiche
2 to 3 tbs sweetened condensed milk
juice of 1/2 lemon
zest of one lemon, finely minced

1. Add the zest, sweetened condensed milk, and lemon juice to the creme fraiche.
2. Line a colander with a clean muslin cloth. Pour the creme fraiche mixture into the colander. Close the cloth over the mixture and place a weighted plate on top to hasten draining. Drain at room temperature for 3 hours. Open the cloth occasionally, scrape it, and break up any pockets of liquid.
3. Refrigerate the drained mixture until cold.
4. Melt the chocolate in the top of a double boiler. When the chocolate is melted (at about 100 degrees F), transfer to a deep porcelain cup or similar vessel. Keep warm.
5. One teaspoon at a time, form the creme fraiche mixture into rough spheres. Place the spheres on a marble slab or other cold surface.
6. Dip each sphere into the melted chocolate and place on a cold surface. Put the candies in a cool, dry place until the chocolate has firmed. When firm, store in a closed container in the refrigerator.

MASCARPONE CHOCOLATES

YIELD: 12 CANDIES

This recipe is my favorite creme fraiche candy recipe. It contains no sugar. The rich, tart flavor of mascarpone balances beautifully with chocolate.

It is of utmost importance that the mascarpone have a good flavor. To achieve this, be sure the creme fraiche is fresh tasting when you drain it. The mascarpone produced should be aged in the refrigerator for 2 to 3 days to allow the flavor to develop.

*3/4 cup mascarpone**
4 oz chocolate

*Creme Fraiche Mascarpone is in the Auxiliary Recipes.

1. Make the mascarpone. Age the macarpone for 2 to 3 days in the refrigerator to allow the flavor to develop.
2. Melt the chocolate in the top of a double boiler. When the chocolate is melted (at about 100 degrees F), transfer to a deep porcelain cup or similar

vessel. Keep warm.

3. One teaspoon at a time, form the mascarpone into rough spheres. Place the spheres on a marble slab or other cold surface.
4. Dip each sphere into the melted chocolate and place on a cold surface. Put the candies in a cool, dry place until the chocolate has firmed. When firm, store in a closed container in the refrigerator.

CHOCOLATE MASCARPONE CHOCOLATES

YIELD: 12 TO 15 CANDIES

*3/4 cup mascarpone**

3 tbs cacao

2 tbs sugar

1 tsp instant coffee

2 tbs rum

4 tbs chocolate

*Creme Fraiche Mascarpone is in the Auxiliary Recipes.

1. Make the mascarpone. Refrigerate until cold.
2. Mix the cacao, sugar, and instant coffee together. Work this dry mixture into the mascarpone. When well blended, add the rum. Mix well.
3. Refrigerate mixture until cold.
4. Melt the chocolate in the top of a double boiler. When the chocolate is melted (at about 100 degrees F), transfer to a deep porcelain cup or similar vessel. Keep warm.
5. One teaspoon at a time, form the mascarpone into rough spheres. place the spheres on a marble slab or other cold surface.
6. Dip each sphere into the melted chocolate and place on a cold surface. Put the candies in a cool, dry place until the chocolate has firmed. When firm, store in a closed container in the refrigerator.

SCOTCH WHISKY CREME FRAICHE CHOCOLATES

YIELD: 15 TO 20 CANDIES

These candies lose their flavor if stored long.

1 cup creme fraiche

3 tbs Scotch whisky

1 tbs sugar

4 oz chocolate

1. Mix the whisky and sugar with the creme fraiche.
2. Line a colander with a clean muslin cloth. Pour the creme fraiche mixture into the colander. Close the cloth over the mixture and place a weighted plate on top to hasten draining. Drain at room temperature for 3 hours. Open the cloth occasionally, scrape it, and break up any pockets of liquid.
3. Refrigerate the drained mixture until cold.
4. Melt the chocolate in the top of a double boiler. When the chocolate is melted (at about 100 degrees F), transfer to a deep porcelain cup or similar vessel. Keep warm.
5. One teaspoon at a time, form the creme fraiche mixture into rough spheres.

Place the spheres on a marble slab or other cold surface.

6. Dip each sphere into the melted chocolate and place on a cold surface. Put the candies in a cool, dry place until the chocolate has firmed. When firm, store in a closed container in the refrigerator.

MAPLE WALNUT CREME FRAICHE CHOCOLATES

YIELD: 15 TO 20 CANDIES

1 cup creme fraiche

4 tbs maple syrup

4 walnuts, finely minced

4 oz chocolate

1. Mix the minced walnuts and maple syrup with the creme fraiche.
2. Line a colander with a clean muslin cloth. Pour the creme fraiche mixture into the colander. Close the cloth over the mixture and place a weighted plate on top to hasten draining. Drain at room temperature for 3 hours. Open the cloth occasionally, scrape it, and break up any pockets of liquid.
3. Refrigerate the drained mixture until cold.
4. Melt the chocolate in the top of a double boiler. When the chocolate is melted (at about 100 degrees F), transfer to a deep porcelain cup or similar vessel. Keep warm.
5. One teaspoon at a time, form the creme fraiche mixture into rough spheres. Place the spheres on a marble slab or other cold surface.
6. Dip each sphere into the melted chocolate and place on a cold surface. Put the candies in a cool, dry place until the chocolate has firmed. When firm, store in a closed container in the refrigerator.

SEVILLE ORANGE MARMELADE CREME FRAICHE CHOCOLATES

YIELD: 15 TO 20 CANDIES

1 cup creme fraiche

3 tbs Seville orange marmelade

2 tbs Grand Marnier

1 tbs sugar

4 oz chocolate

1. Mix the marmelade, Grand Marnier and sugar with the creme fraiche.
2. Line a colander with a clean muslin cloth. Pour the creme fraiche mixture into the colander. Close the cloth over the mixture and place a weighted plate on top to hasten draining. Drain at room temperature for 3 hours. Open the cloth occasionally, scrape it, and break up any pockets of liquid.
3. Refrigerate the drained mixture until cold.
4. Melt chocolate in the top of a double boiler. When the chocolate is melted (at about 100 degrees F), transfer to a deep porcelain cup or similar vessel. Keep warm.
5. One teaspoon at a time, form the creme fraiche mixture into rough spheres. Place the spheres on a marble slab or other cold surface.
6. Dip each sphere into the melted chocolate and place on a cold surface. Put the candies in a cool, dry place until the chocolate has firmed. When firm, store in a closed container in the refrigerator.

PEANUT BUTTER CREME FRAICHE CHOCOLATES

YIELD: 15 TO 20 CANDIES

1 cup creme fraiche

3 tbs peanut butter

1 tbs sugar

4 oz chocolate

1. Mix the peanut butter and sugar with the creme fraiche.
2. Line a colander with a clean muslin cloth. Pour the creme fraiche mixture into the colander. Close the cloth over the mixture and place a weighted plate on top to hasten draining. Drain at room temperature for 3 hours. Open the cloth occasionally, scrape it, and break up any pockets of liquid.
3. Refrigerate the drained mixture until cold.
4. Melt the chocolate in the top of a double boiler. When the chocolate is melted (at about 100 degrees F), transfer to a deep porcelain cup or similar vessel. Keep warm.
5. One teaspoon at a time, form the creme fraiche mixture into rough spheres. Place the spheres on a marble slab or other cold surface.
6. Dip each sphere into the melted chocolate and place on a cold surface. Put the candies in a cool, dry place until the chocolate has firmed. When firm, store in a closed container in the refrigerator.

VANILLA CREME FRAICHE CHOCOLATES

YIELD: 15 TO 20 CANDIES

1 cup creme fraiche

3 tbs pure vanilla extract

3 tbs sugar

4 oz chocolate

1. Mix the vanilla and sugar with the creme fraiche.
2. Line a colander with a clean muslin cloth. Pour the creme fraiche mixture into the colander. Close the cloth over the mixture and place a weighted plate on top to hasten draining. Drain at room temperature for 3 hours. Open the cloth occasionally, scrape it, and break up any pockets of liquid.
3. Refrigerate the drained mixture until cold.
4. Melt the chocolate in the top of a double boiler. When the chocolate is melted (at about 100 degrees F), transfer to a deep porcelain cup or similar vessel. Keep warm.
5. One teaspoon at a time, form the creme fraiche mixture into rough spheres. Place the spheres on a marble slab or other cold surface.
6. Dip each sphere into the melted chocolate and place on a cold surface. Put the candies in a cool, dry place until the chocolate has firmed. When firm, store in a closed container in the refrigerator.

DOUBLE-COATED MINT CREME FRAICHE CHOCOLATES

YIELD: 10 TO 12 CANDIES

In this recipe, I like to make the centers big and fat and, for variety, double-dip them. This may be done with any of the centers. A third variation is to roll the centers in cocoa without dipping.

1 cup creme fraiche
4 tbs green creme de menthe
2 tbs sugar
4 oz chocolate
2 tbs cocoa (optional)

1. Mix the creme de menthe and sugar with the creme fraiche.
2. Line a colander with a clean muslin cloth. Pour the creme fraiche mixture into the colander. Close the cloth over the mixture and place a weighted plate on top to hasten draining. Drain at room temperature for 3 hours. Open the cloth occasionally, scrape it, and break up any pockets of liquid.
3. Refrigerate the drained mixture until cold.
4. Melt the chocolate in the top of a double boiler. When the chocolate is melted (at about 100 degrees F), transfer to a deep porcelain cup or similar vessel. Keep warm.
5. One teaspoon at a time, form the creme fraiche mixture into rough spheres. Place the spheres on a marble slab or other cold surface.
6. Dip each sphere into the melted chocolate and place on a cold surface. (Optional: Spread cocoa on a flat plate. Using a dinner fork, roll each freshly dipped chocolate in cocoa.) Put the candies in a cool, dry place until the chocolate has firmed. When firm, store in a closed container in the refrigerator.