

Recipes excerpted from ***Making Artisan Chocolates*** by Andrew Garrison Shotts. Published by Quarry Books, a member of Quayside Publishing Group, Gloucester, MA. Copyright 2007. Reprinted with permission of the publisher. All rights reserved.

### **Red Rose Molded Chocolates**

Red rose is a traditional raspberry filling with rose oil added for a slightly different flavor variation. I was hesitant at first to use rose oil, which can be overbearing in both smell and taste if misused. However, when it is used in moderation, one is almost unaware of its presence. When you try the chocolate, you will first, and foremost, taste the raspberry. The rose flavor will come with the finish. You'll notice the perfume lingers long after you have swallowed the last bite

**EASY – Yield: 28 chocolates**

**For chocolate shells:**

2 pounds (906 g) 64 percent bittersweet chocolate, tempered

**For red rose ganache:**

5.25 ounces (147 g) 64 percent bittersweet chocolate, chopped

1.5 ounces or 3 tablespoons (42 g) heavy cream

1/2 ounce or 2 teaspoons (14 g) light corn syrup

1.5 ounces or 1/4 cup (42 g) raspberry puree

1/2 ounce or 1 tablespoon (14 g) granulated sugar

1/2 ounce or 1 tablespoon (14 g) salted butter, cubed, soft but not melted

2 to 4 drops culinary-grade rose petal oil or rose water

**To finish chocolates:**

8 ounces (224 g) 64 percent bittersweet chocolate, tempered

1. **To prepare the molded shells:** Mold the chocolate shells according to the procedure on page 108. [Page 108: Ladle tempered chocolate into the mold ensuring that all surfaces are coated. Turn the mold over allowing excess chocolate to drain. Allow the chocolate to set slightly. Scrape away any excess chocolate from the top of the mold]. Set aside until the chocolate has completely set and the shells are ready to be filled.
2. **To make the ganache:** Place the chopped chocolate in a medium-size bowl. Pour the cream into a small, heavy-bottomed saucepan and add the corn syrup, raspberry puree, and sugar. Stirring constantly, cook over medium-high heat until the cream mixture reaches a rolling boil. Pour onto the chopped chocolate. Let the ganache sit for 2 minutes to melt the chocolate. Stir slowly to incorporate. Using a candy thermometer placed in the center of the bowl, check the temperature.



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**Red Rose Molded Chocolates**, (continued)

Once the ganache has reached 95°F (35°C), add the butter and rose oil, and mix to combine. Pour the ganache into a piping bag or large sandwich bag. Cut a corner from the bag to create a small opening. Pipe the ganache into the molded shells, filling each shell three-quarters full. Gently tap the filled shells against the counter or table to release any trapped air bubbles. Let the ganache sit overnight at room temperature to dry.

- 3. To finish the molded chocolates:** See page 109. [From Page 109: Ladle approximately 4 to 8 ounces of tempered chocolate onto the top of the filled shells. Using a large 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. Put the mold in the refrigerator for 10 to 15 minutes, or until the chocolate has released from the sides of the mold. Remove from the refrigerator and allow the chocolates to come to room temperature before unmolding. Remove the chocolates by inverting the mold over a sheet of parchment paper and gently tapping the mold against the counter to release the chocolates, allowing them to drop onto the sheet of paper].