

Dipped Raspberry Ganache

INGREDIENTS:

- 1 pound Real Semi-Sweet Chocolate
- 1 Tbsp Butter
- 3/4 cup Whipping Cream
- 2 tsp Light Corn Syrup
- Cocoa Dark Candy Coating
- 1/2 cup Raspberry Icing Fruit
- Chocolate Transfer Sheet

TOOLS FROM CKSA:

- 9" Square Pan
- Parchment Paper
- Measuring Spoons
- Angled Spatula
- Spatula
- Whisk
- Bench Scraper
- Cookie Sheet
- Gloves
- Dipping Tool
- Scissors



DIRECTIONS: continued on next page

1. Cut down parchment to size in order to line a 9" square cake pan. Make sure the edges hang over the sides of the pan. Set this prepared pan aside.
2. Place 1 pound of semi-sweet real chocolate pieces & 1 tablespoon of butter in a large bowl.
3. In a saucepan or microwave safe bowl, heat 3/4 cup whipping cream and 2 teaspoons of light corn syrup.
4. Heat this mixture on the stove until it reaches a simmer, or microwave for 1.5 - 2 minutes-- if doing the microwave method, work in 30 second intervals, stirring in between each.
5. Once the mixture has been heated, pour over the chocolate & butter.
6. Use a whisk to combine the ingredients-- you may need to let the mixture set for a few minutes before stirring. Once the chocolate begins to soften, use your whisk to blend the mixture

until it becomes shiny & creamy.

7. Pour this ganache into the prepared pan & use a spatula to spread the mixture evenly.
8. Allow this ganache to set up in the refrigerator for at least an hour.
9. Once your ganache has cooled, melt 1 pound of cocoa dark coating in the microwave-- 30 second intervals work best.
10. Flip the cooled ganache onto a sheet of new parchment & remove the old parchment from the bottom of the ganache.
11. Spread a thin layer of the melted cocoa dark coating onto this bottom side of the ganache. Allow this layer of coating to set.
12. Flip the slab over so the ganache is on the top & the cocoa dark coating is on the bottom.
13. Spread a thin layer of raspberry icing fruit over the top of the ganache slab. Allow this to set up for 10 minutes.
14. Meanwhile, cut chocolate transfer sheet into small squares that are slightly larger than 1 inch.
15. Using a long knife or bench scraper, mark & cut ganache into 1 inch squares.
16. With the help of a dipping tool or fork, dip each square into melted Cocoa Dark coating & place on a piece of parchment.
17. Immediately, place transfer sheet, cocoa butter design down, and press with finger to adhere.
18. Repeat this process for the remaining ganache squares & allow them to set up for 15-20 minutes.
19. Once the ganache squares are set, gently peel off transfer sheet backing. If the coating is not set up all the way or the transfer sheet was added once some of the coating set up, the design will not transfer.
20. Use a clean pair of scissors to trim off excess coating.
21. Enjoy at room temperature within 1 week or refrigerate for up to 3 weeks.