

Confections

			1	1	2	3	4	8	Yield	Method of Preparation
1053	Caramel Walnut Squares	14 oz Cond. Sweet Milk	lb Brown Sugar	cup Corn Syrup	drops Vanilla Extract	cup Walnuts		oz Salted Butter	3 lbs	Heat butter in a 2 quart sauce pot. Add sugar and syrup to melt. Slowly add the milk and simmer to 235°. Add nuts and stir until the mixture reaches 245°. Add vanilla, pour into buttered pan, cool. Recipe by my Dad – Fred Tiess
1054	Cherry Nut Bark	12 oz Chopped Milk Chocolate	lb Dried Cherries	lb Hazelnut – toasted	lb Dark Chocolate			oz Chopped White Chocolate	5 lb	Place everything except for the dark chocolate in the refrigerator for 20 minutes. Melt and temper the dark chocolate. Add the cooled ingredients, spread over a textured silicon mat. Allow to set. Cut or break up.
1055	Chocolate Caramel	1 ½ cup Honey	pint Cream		cup Sugar				2.5 lb	Bring all of the ingredients on this line to a boil. Cook until it reaches 255°. Cool the above mixture to 120 ° and add in chopped chocolate, pour and cool to 85°. Pour into a pan to cool overnight. Portion into squares and coat with tempered chocolate.
1056	Chocolate Praline Filling		lb Milk Chocolate					oz Praline Paste	1.25 lb	Melt the chocolate and place in an electric mixer with the praline paste. Mix and cool. Cool overnight. Coat with chocolate.
1057	Coconut Rum Filling		lb White Chocolate-chopped		oz Rum	oz Cream	cup Shredded Coconut		2 lb	Heat the cream to a boil. Add the remaining ingredients. Stir and cool overnight. Portion into balls and coat with your choice of chocolate.
1058	Fudge - Chocolate	20 oz Dark Chocolate	can Evaporated Milk (13 oz)	lb Butter		tsp Vanilla	cups Sugar	oz Nuts	4 lb	Boil the sugar and milk to 238°. Pour over chocolate and butter. Add rest and cool 2 hours.
1059	Fudge- Peanut Butter	¼ lb Butter	can Evaporated Milk (13 oz)	cup Peanut Butter			cups Sugar	oz Marshmallow	3lb	Boil the sugar and milk to 238°. Pour over all other ingredients. Cool in a mixer. Pan, set
1060	Krokant Cream		tbsp Glucose	cup Almond Slices			oz Cream	oz Sugar	1.75 lb	Heat sugar and glucose to light brown, add the cream very slowly. Add the nuts and simmer until almonds are light brown. Cool Place the above mixture in a mixer to break up the almonds and soften the caramel. Mix in the butter cream. Pipe this mixture into tempered chocolate lined molds.
1061	Marshmallow	¼ tsp Salt	tbsp Gelatin	oz Vanilla	cup Corn Syrup	cup Sugar	oz Powdered Sugar	oz Water	50 ea	Bloom gelatin and water. Heat sugar, salt, syrup to 243°. Place gelatin in mixer, slowly add hot syrup. Add vanilla or other flavoring. Whip 16 minutes on high. Dust pan with sugar. Pour in the mixture and set for 4 hours. Slice.
1062	Nut/Rice Crunch		lb Sweetened Praline Paste		cups Crisp Rice Cereal				1.25 lb	Whip the praline paste so that is very soft. Mix in the rice cereal. Cool overnight and portion into balls. Coat with tempered chocolate.
1063	Pecan Caramels	1 ½ cup Honey	pint Cream		cup Sugar		tbsp Butter		3.5 lb	Bring all of the ingredients on this line to a boil. Cook until it reaches 255°. Chop pecans. Add to caramel and cool.
1064	Truffle Filling		oz Liqueur	lb Chocolate	tsp Glucose	tbsp Butter	oz Cream		1.5 lb	Boil cream and glucose, add to grated chocolate. Stir, add liqueur and butter. Cool