



Chocolate Cherry Cordials



Ingredients

Qty.	Unit	Case Pack	Order #	Brand	Item	Cost Per Unit
					Drained Maraschino Cherries	
					Melted Chocolate	
		Carton	150160 150184	Lawrence Foods	Fondant (80/20 or 90/10)	
Servings:				Total Ingredient Cost		

Assembly Steps

1. Place the Fondant in the inner kettle of a double boiler, with cool water in the outer kettle.
2. Bring the water to a boil, then lower the heat and stir the Fondant until it is melted.
3. Heat the Fondant to 160°. If a thicker coating is desired, let the Fondant cool to 150°. Keep the Fondant over very hot water (about 200°) during the dipping process. If the Fondant becomes too thick, a few drops of hot water may be added.
4. Using a toothpick or skewer, dip the cherries one at a time into the warm Fondant. Turn each cherry over quickly onto a wax paper liner.
5. When the cherries have set and cooled, dip them into melted milk or dark chocolate, which has been tempered to 88-90°. Turn them over onto the wax paper liner.
6. To prevent any leakage, dip only the bases into the melted chocolate one more time.
7. When the dipping is complete, let the cherries stand in a cool room (55°) for one hour.

Segment Sales		Profit Projection
White Table Cloth	✓	Suggested Selling Price:
Family – Coffee Shop	✓	Serving Cost:
Bakery – Deli	✓	Gross Profit Dollars:

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