

Edible Jewels

Jewels made with Choco-pan®, chocolate fondant or candy clay

Use any commercial chocolate-flavored fondant or chocolate fondant such as Choco-pan®, or make candy clay. Candy clay jewels will be opaque and rich in color.

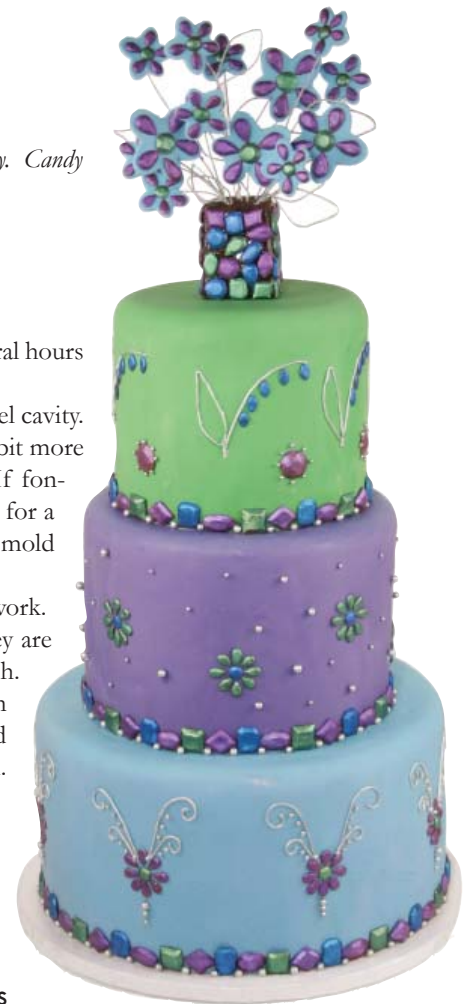
Candy Clay Recipe

1/2 pound chocolate-flavored candy coating

1/3 cup corn syrup

Instructions:

1. Melt candy coating. Stir in corn syrup. Blend thoroughly. Wrap in plastic wrap for several hours before using.
2. Knead chocolate fondant enough to “just” soften. Pinch off a small amount to fit a jewel cavity. Push into the cavity and push the edges toward the center so the edges are smooth. Use a bit more fondant to push against the fondant in the cavity and lift the candy jewel out of the mold. If fondant loses shape when pulling it out, before taking it from mold, put it in freezer to harden for a few minutes then remove from mold. Note: If having trouble getting jewel to release, spray mold with cooking spray before putting fondant into the cavity.
3. Painting jewel tones: Jewels come in many colors, so almost any color Luster Dust will work. USING LEMON OIL: If jewels are already on the cake or will not be disturbed after they are painted, mix a little lemon oil with chosen color luster dust and paint jewels with a soft brush. The jewels may need to be touched up if not handled carefully as the lemon oil may remain tacky. USING CONFECTIONERS GLAZE: If making jewels ahead of time to be used even months later, mix luster dust with confectioners glaze and paint jewels with a soft brush. The finish will dry and the color won't come off.



Basic Casting Instructions for Hot Cooked Sugar, Isomalt or Venuance Pearls

Three syrup recipes are included. Each recipe will give unique results. For the most-clear jewels, use the isomalt recipe.

Ingredients:

Syrup recipe

Cooking spray

Tools:

Jewel molds

Funnel with stopper for large jewel cavities

Large silicone spatula

Baking sheets

Large measuring cup-for large jewel cavities

Toothpicks or sucker sticks

Silicone mat or parchment paper

Silicone cupcake holder

Instructions:

1. With cooking spray, coat hard candy jewel molds and a funnel with a stopper if using a mold with large jewel cavities. Wipe out excess cooking spray with a paper towel. Set sprayed molds on a baking sheet or a surface that withstands heat.
2. Prepare one of the three recipes.
3. For small cavities, use a toothpick or suckerstick to fill. If using a funnel, set the funnel with the stopper covering the hole, in a large measuring cup or any container which will hold the funnel level. Pour the hot syrup into the funnel. Fill each cavity by lifting the stopper just enough to allow the syrup to fill each mold cavity, then quickly cover the opening in the funnel with the stopper to stop the sugar flow.
4. When jewels cool, invert each mold, letting jewels fall from mold onto parchment paper or a silicone mat which is on a soft surface such as a folded towel.



Syrup with Isomalt

This recipe is perfect for jewels as isomalt produces a product with better structure, more moisture resistant, more clear, and is longer lasting than sugar. It can be made weeks ahead, poured into puddles, and stored in sealed bags. When ready to use, it can be melted in the microwave at 5 second intervals, stirred with a suckerstick or toothpick to release air bubbles, then poured or dotted into mold with a toothpick or suckerstick. Color may be added during the melting process.

Ingredients:

2 cups isomalt
1/2 cup distilled water, or water from the tap; distilled water has fewer impurities
Distilled water or water from the tap for brushing down crystals
Food coloring, optional
1/2 teaspoon flavor, concentrated or oil, optional

Tools:

Candy thermometer
Heavy saucepan with lid
Whisk
2" brush
Small strainer
Large pan with ice water (base of saucepan should fit inside)
Microwave-safe bowls (A silicone muffin pan with the cups cut apart works well for containers as well as silicone cupcake holders.)
Locking bags for storing, or a sealing machine, if not all sugar is used

Instructions:

Best to work in a cool room with low humidity. In a heavy saucepan, whisk water into isomalt. Heat on medium low and stop stirring for the rest of the process. When mixture becomes clear, skim off foam with strainer. Dip a clean brush into water and gently brush the inside perimeter of the saucepan with wet brush, slightly above the boiling sugar. Continue skimming the foam and washing down the sides of the saucepan until the syrup is completely clear. The impurities are not harmful for consumption, but by removing the foam, the resulting syrup will have more clarity and strength. When crystals are washed from the side and syrup appears clear, place thermometer in pan, and cook to 250 degrees. Add food coloring if desired. Continue cooking on medium heat to 340 degrees. Immediately remove pan from stove and plunge into cold water for a few seconds to stop the cooking. Gently stir in flavor. Cover for two minutes to be sure the flavor is infused into the syrup. The resulting syrup is ready to pour into molds, or poured into puddles on parchment paper or a silicone mat to cool. Store the puddles in locking bags, storing flat without pieces in each bag touching each other. Better yet, vacuum seal the pieces in bags. Place bags in airtight containers with silica gel. If wanting to cast (mold) the hardened pieces of isomalt, place isomalt in a microwave-safe container and microwave at 5 second intervals until a liquid state. The resulting syrup is ready to mold into jewels.



Recipes and instructions
taken from
Vi Whittington's Book,
Cooked Sugar Art

www.autumncarpenter.com

Syrup with Granulated Sugar

This recipe is the most cost effective. The syrup should be cast into jewels as soon as it is made. If no color is added, jewels which should be clear may appear light amber.

Ingredients:

1 1/3 cup granulated sugar
1/2 cup distilled water, or water from the tap; distilled water has fewer impurities
Distilled water or water from the tap for washing down crystals
1/2 cup light corn syrup
Food coloring
1/2 teaspoon flavor, concentrated or oil

Tools:

Candy thermometer
Heavy saucepan, lid
Whisk
2" brush
Small strainer

Instructions:

Best to work in a cool room with low humidity. In a heavy saucepan on medium heat, thoroughly whisk together sugar, water and corn syrup until sugar dissolves. Stop stirring for the rest of the process. As mixture is starting to boil, skim off impurities with a strainer, and, with a wet brush, gently brush the inside perimeter of the saucepan, slightly above the boiling sugar. Continue skimming the foam and washing down the saucepan sides until the syrup is completely clear. The impurities are not harmful for consumption, but by removing the foam, the resulting syrup will have more clarity and strength. Place thermometer in pan, and cook to 250 degrees. Add food coloring and continue cooking to 300 degrees. Stir in flavoring and cover for three minutes. The resulting syrup is then ready to mold into jewels.

Syrup with Venuance Pearls

The easiest way to make jewels is to use Venuance Pearls. They are more expensive than the above methods, but save cooking time. Because the pearls are made with isomalt, they have all the advantages of isomalt, mentioned above, plus they do not need to be cooked, just heated and molded.

Ingredients:

Venuance Pearls

Tools:

Microwave-safe bowl (A silicone muffin pan with the cups cut apart works well for bowls as well as silicone cupcake holders)
Toothpicks or sucker sticks
Silicone mat or parchment paper

Instructions:

Best to work in a cool room with low humidity. The colors of pearls are limited, but they come in primary colors as well as clear and by heating various colors of pearls at the same time, then combined, custom colors may be created. For casting, put pearls in a microwave-safe bowl. Heat in microwave at 5 second intervals until melted; do not allow to boil. With a toothpick or suckerstick, stir gently to eliminate air bubbles. The resulting syrup is ready to mold into jewels.