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Tags

baking, candy, caramel, chocolate, Dessert, white chocolate



Filled Chocolates White Chocolate and Pate de Fruit, White Chocolate Lime Ganache, Dark Chocolate Honey Almond Paste and Dark Chocolate Honey Caramel, Red Pepper Flakes, Sea Salt and Lime

It's no secret that I am all in when it comes to any kind of sweets and the entire family are chocoholics so it was no wonder that this challenge was a winner in our household! I made a variety of filled white and dark chocolates (honey caramel and chili peppers, lime cream, brown sugar marzipan and Raspberry Pate de Fruit -(learning French) and a Raspberry Pate de Fruit.

The August 2011 Daring Bakers' Challenge was hosted by Lisa of [Parsley, Sage, Desserts and Line Drive](#) and Mandy of [What the Fruitcake?!](#). These two sugar mavens challenged us to make sinfully delicious candies! This was a special challenge for the Daring Bakers because the good folks at <http://www.chocoley.com> offered an amazing prize for the winner of the most creative and delicious candy!

The gracious hosts provided an excellent and very complete roadmap to making, tempering, dipping and molding the chocolates as well as some non-

chocolate candy instructions [here](#). What a wonderful reference for when the holidays come around! I followed their directions (using the seeding method of tempering) with a few additions of my own.

Son was leaving for college so I made his favorite first, white chocolate filled with white chocolate lime ganache:

12 ounces white chocolate

1/2 cup cream

2 limes zested and juiced (4 key limes if you can find them)

2 tablespoons butter (optional if you want a softer more liquid filling)

1 additional lime for garnish



White Chocolate Lime Ganache

Add all ingredients into a microwave safe bowl and heat for 1 minute, stir and then heat in 15 second increments until melted and smooth. Cover and refrigerate for 2 hours.

Temper the chocolate and I know this is probably awful, but I found it easier to fill the molds using a large plastic bottle. I've never been neat in the kitchen (as Husband, aka official cleaner upper will attest to) so this helps me a lot.



Prep for Molded Chocolates

I used a silicone mini-muffin pan (there are no tiny bite eaters here) to make the molded chocolates. It worked perfectly and each candy popped out with ease.



Fill the bottom of the mold with a layer of white chocolate



Using two spoons place a small amount of the cooled lime ganache in each cup



Fill the cups with white chocolate



Made one with raspberry filling

Next came the Pate de Fruit. I followed the recipe given in the challenge for strawberry but instead using raspberries and made one small addition. Lucky for me I'm not a professional and have no training, so it never bothers me to mess with tradition – I usually don't know any better and sometimes it works, sometimes not. After seeing that several people had trouble with it setting, I cheated and added just a pinch of gelatine. Whether that had anything to do with it I'm not sure, but they came out perfectly.



After blending and straining the fruit I

brought all the ingredients to a boil and cooked



And cooked and cooked and cooked



and finally it was thick



and in the pan to cool

Then it was time for the dark chocolate lovers (the other half of the family). I had a little more trouble tempering the dark due to the high temperatures but they still tasted great.

For some additional fillings I used some things I have made before [honey caramel](#) and [honey almond paste](#) to add to the lime ganache and Pate de

Fruit. Using the same technique as the white chocolate I made the dark chocolate candy. Just for Husband honey caramel with red pepper flakes and sea salt topped with a little lime!



White Chocolate with White Chocolate Lime Cream Candy



Lots of Candy

What great fun!