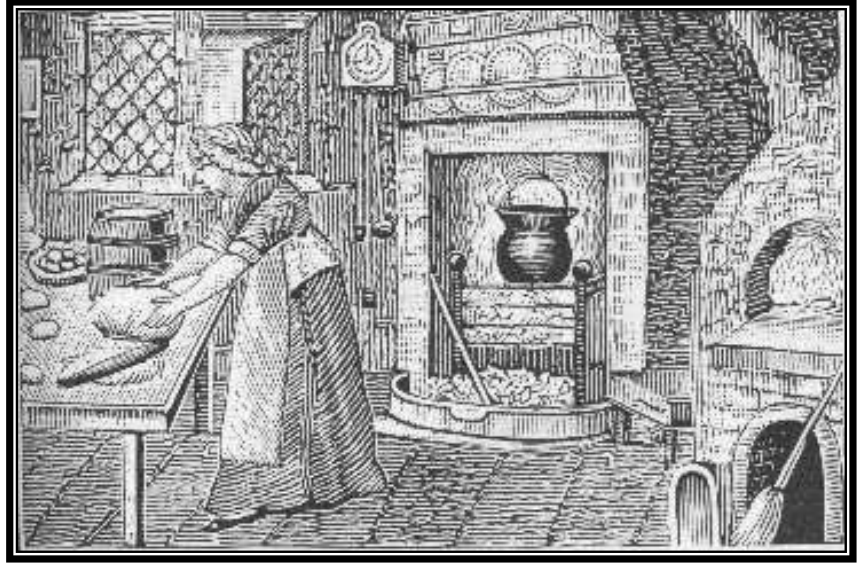




The Olde Scots Kitchen



Chocolate Fondant Hearts

Ingredients

660 ml (4 tbs) liquid glucose
50 g (2 oz) plain dark chocolate, broken into squares
50 g (2 oz) white chocolate, broken into squares
1 egg white, beaten lightly
450 g (1 lb) icing sugar, sifted
To Decorate: melted plain dark and white chocolate.

Directions

Divide glucose between two heatproof bowls. Place each bowl over hot water and heat glucose gently, then add dark chocolate to one bowl and white chocolate to the other. Leave until chocolate has completely melted.

Remove both bowls from the heat and cool slightly. Divide half the egg white between the bowls, then divide icing sugar between them, mixing to combine well.

Knead each mixture separately with your hands until it is smooth and pliable. On a surface lightly dusted with icing sugar, roll out both mixtures separately to a thickness of about 3 mm ($\frac{1}{4}$ in).

Brush surface of the dark chocolate fondant with egg white and place the white chocolate fondant on top of it. Roll the surface lightly with a rolling-pin to press pieces together.

Using a small heart-shaped cutter, stamp out about 50 hearts from the fondant. Drizzle separately melted dark and white chocolate over each heart to decorate and leave until firm.