

April 15, 2011 Frame Posting

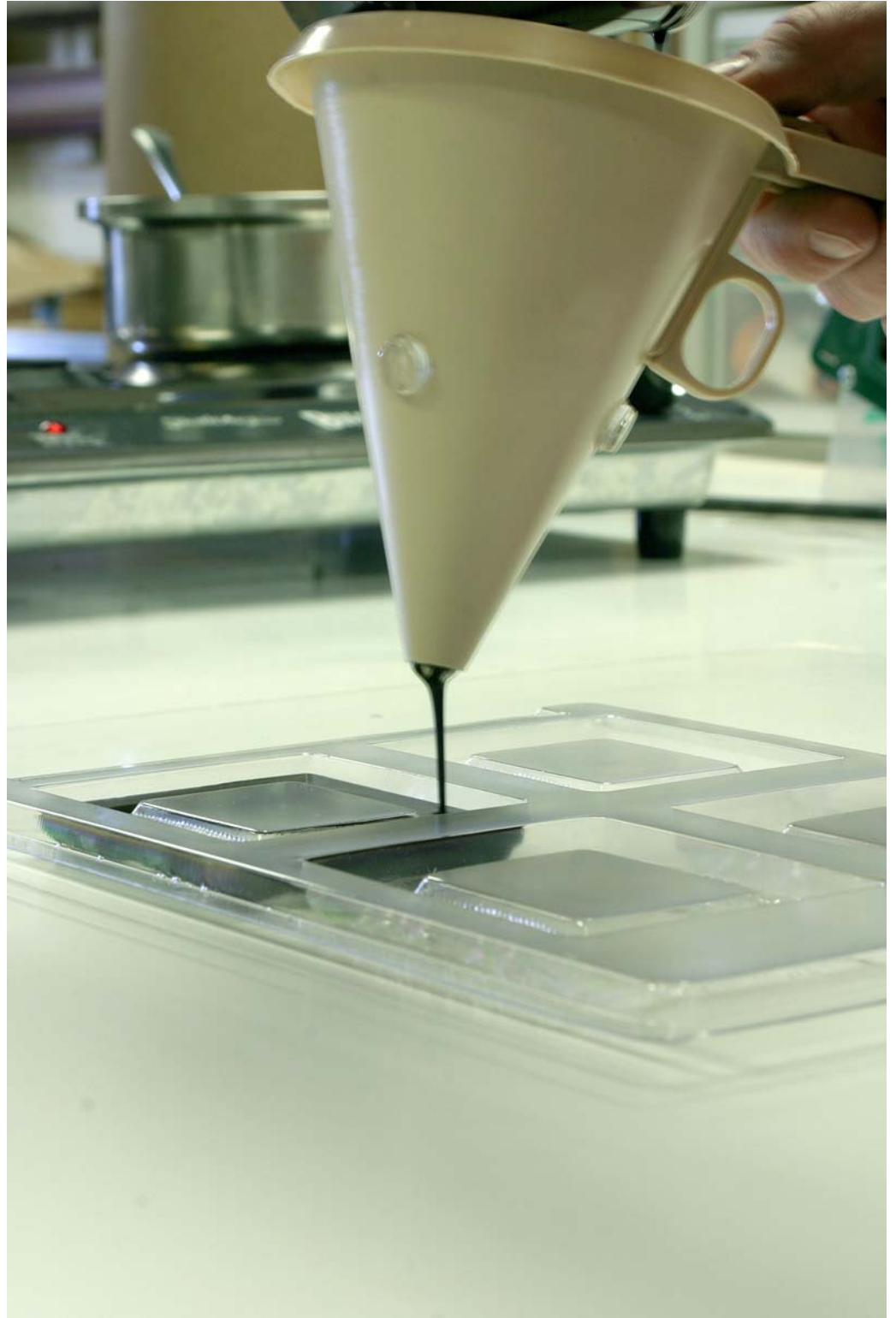
Chocolate Frames!

There are many types of chocolate... so sampling *all* the different varieties for texture, flavor and color must be done with the greatest consideration.



Melting the chocolate correctly is the most important step... as we discovered after a few attempts, melting it over a double boiler is best!

Using a candy funnel, the warm chocolate is quickly poured into the frame molds, stopping at the precise moment they are full.

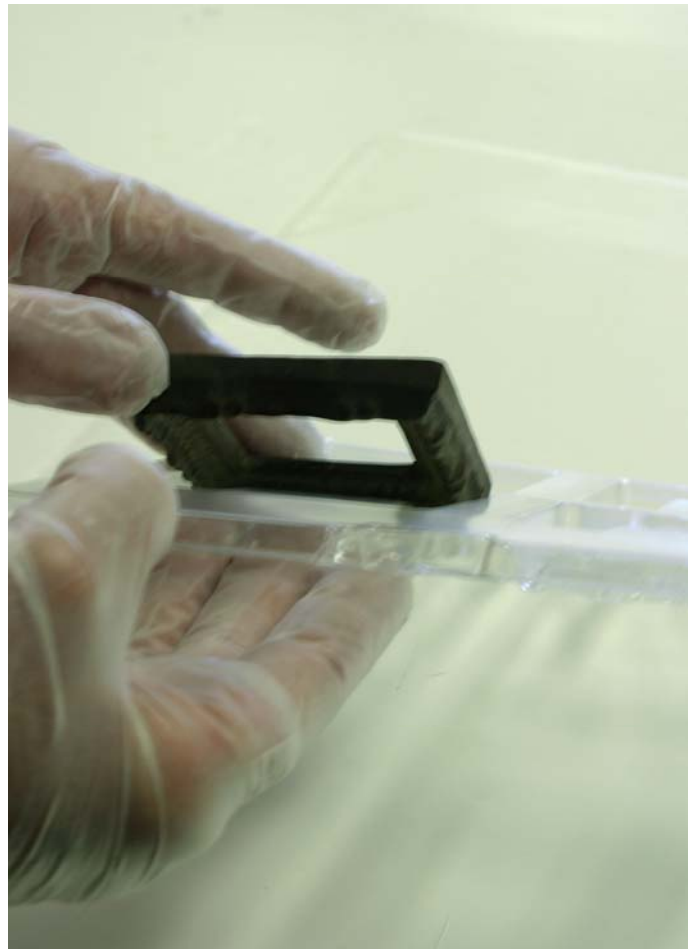




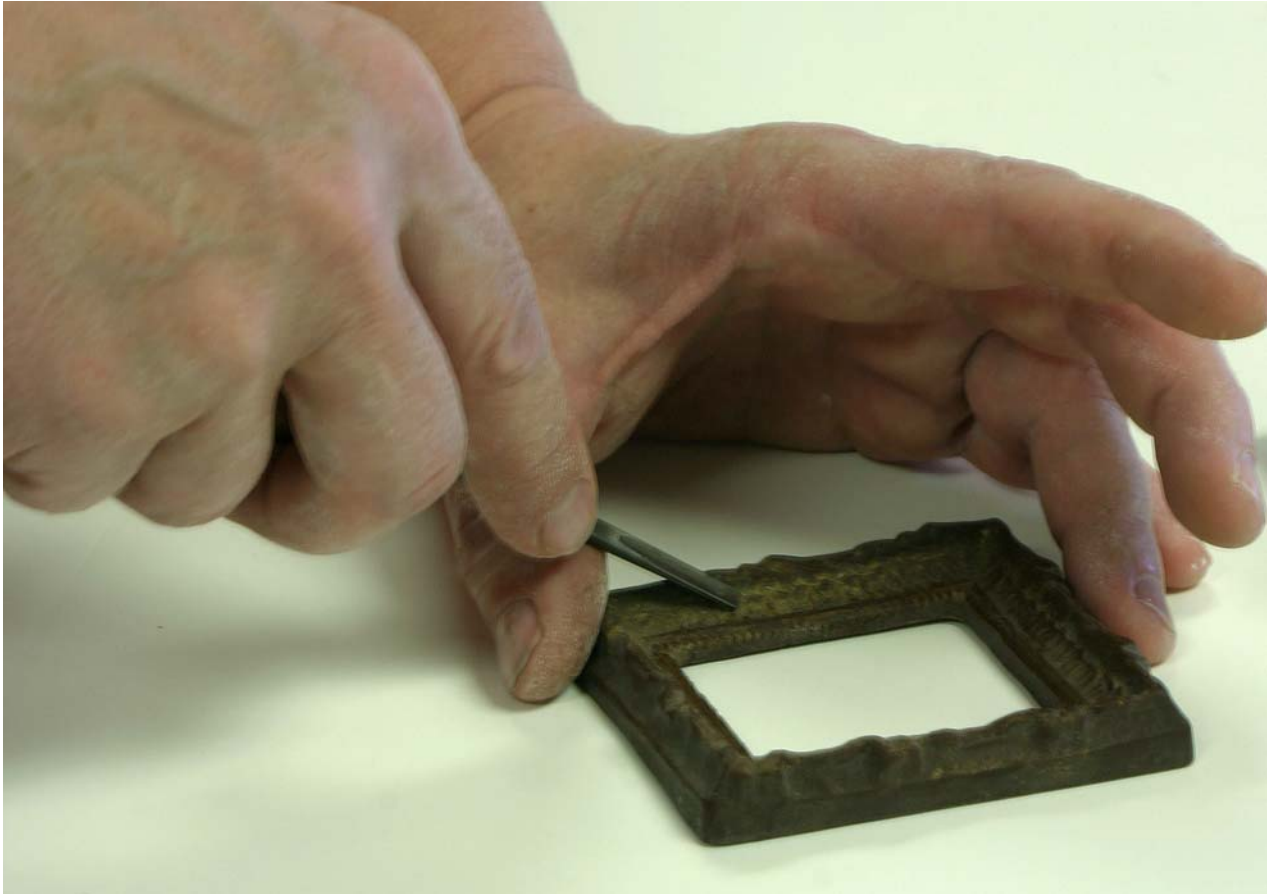
While the chocolate is still warm and liquid bang the chocolate filled molds against the counter top, to release air bubbles.

This banging also releases a lot of stress and frustration!

After 30-ish minutes the little frames are ready to be removed- carefully!



They are then sent to France, to have the old Parisian craftsmen recarve the sweeps, the swirls....



...just kidding,

Deborah checks them for air bubble holes!



The “gilding” is done with an edible gold powder. The powder is brushed directly onto the chocolate, highlighting the frame’s details.

This gold powder is beautiful and you will enjoy it for weeks after... as it floats in the air and settles everywhere!



These lovely little chocolate frames are edible.

So enjoy looking at them for a while ...



... And then enjoy them with some fresh strawberries!

