



# French Fancies

Makes 16 – Fondant Fancies

My inspiration for these designs comes from an old French patisserie book I used to study during my training at Le Cordon Bleu. The piped chocolate designs have an appealing retro-feel and are easy to achieve with simple piping techniques. This type of fondant fancy is also known as a 'petit four', from the French for oven, and is traditionally layered with lots of very thin slices of sponge and butter cream. I used a wonderfully fragrant orange sponge with orange butter cream.

## Ingredients

- 16 Fondant Fancies dipped variously in pastel pink, yellow, blue, green and lilac fondant icing, made from a 20cm square Victoria sponge flavoured with orange zest and filled with 3 layers of orange butter cream
- 200g couverture chocolate buttons
- 1 tablespoon royal icing
- Dark brown food colour (I use paste colour from Sugar Flair)
- Small amount of water

## Equipment

- Small microwaveable bowl
- Microwave cooker
- Digital thermometer
- Small palette knife
- J-cloth
- Wire rack
- Greaseproof paper
- Paper piping bag
- Pair of scissors

## To Temper The Chocolate

**1.** Place 150g of the chocolate buttons in a microwaveable bowl and melt it gently on medium heat.

Be careful not to overheat it as chocolate can burn easily. Check the temperature with a thermometer; it should be melted and between 44 and 48°C.

**2.** Once it has reached the required temperature, stir the remaining chocolate buttons into the melted chocolate and this will cool it down to 28°C.

**3.** Once the chocolate has cooled down to 28°C, gently warm it up again to between 32 and 34°C. The chocolate should now be tempered. You can test it by dipping the blade of a palette knife into it – it should set on the blade within a few minutes and have a silky satiny texture.



## To Dip The Fondant Fancies

**4.** Once the chocolate has been tempered, have a dampened J-cloth at hand, slightly wet your fingers with it and pick up one fondant fancy at a time (this will stop your fingers from sticking to the fondant) and dip the bottom into the chocolate until well covered.

**5.** Place each on a wire rack for a few minutes to allow excess chocolate to drip off and then transfer it to a sheet of greaseproof paper to let it set.

## To Finish

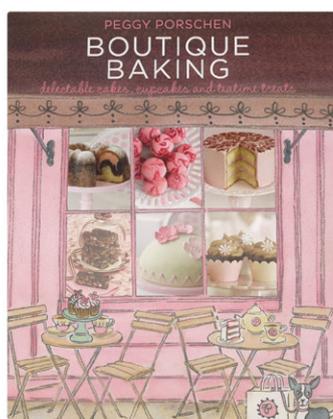
**6.** Mix the royal icing with the dark brown food colour and a bit of water to a soft-peak consistency. Put it into a piping bag.

**7.** Snip a small tip off the bag and pipe the different designs directly on to the fondant fancies.

**8.** To store: keep at room temperature for about 3-5 days.

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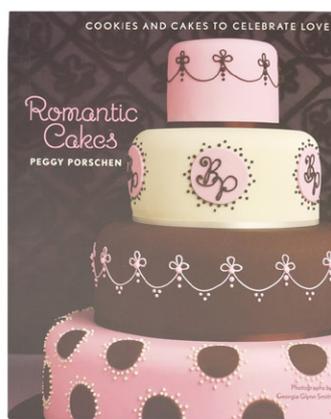
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