

Candies From Heaven: A Culinary Journey Through Chef Wayne Clough's Divine Creations

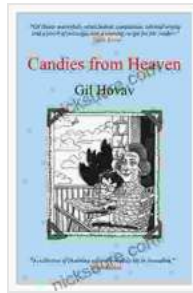


Chef Wayne Clough has been creating heavenly confections for over 20 years. His passion for pastry and chocolaterie has led him to open several award-winning candy stores, including his flagship location in downtown Charleston, South Carolina.

Candies from Heaven by G. Wayne Clough

★★★★★ 5 out of 5

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Clough's candies have been featured in national magazines and food publications, and he has been invited to cook for celebrities and world leaders. His signature dishes include his "Caramel Dream" truffles, which are made with a creamy caramel filling and a rich chocolate coating, and his "Chocolate Lava Cake," which has a gooey chocolate center that cascades out when cut.

In addition to his confections, Clough also teaches pastry and chocolaterie classes, and he has written several books on the subject. His books have been translated into multiple languages, and he has taught classes all over the world.

Clough's dedication to his craft is evident in everything he does. He uses only the finest ingredients, and he takes great care in preparing each and every dish. His candies are not only delicious, but they are also works of art.

If you are ever in Charleston, be sure to visit one of Chef Wayne Clough's candy stores. You won't be disappointed.

Recipes

If you want to try some of Chef Clough's divine creations at home, here are a few of his recipes:

Caramel Dream Truffles

Ingredients:

- 1 cup heavy cream
- 1/2 cup sugar
- 1/4 cup light corn syrup
- 1/4 cup butter
- 1 teaspoon vanilla extract
- 1/2 cup chocolate chips
- 1/4 cup chopped nuts (optional)

Instructions:

1. In a medium saucepan, combine the heavy cream, sugar, corn syrup, and butter. Bring to a boil over medium heat, stirring constantly.
2. Reduce heat to low and simmer for 5 minutes, or until the mixture has thickened.
3. Remove from heat and stir in the vanilla extract.
4. Pour the mixture into a small bowl and let cool for at least 2 hours, or until firm.
5. Use a small spoon to scoop out the mixture and roll it into balls.
6. Place the balls on a sheet pan lined with parchment paper.

7. Melt the chocolate chips in a double boiler or in the microwave.
8. Dip the balls into the melted chocolate and roll them around to coat.
9. Sprinkle the nuts on top of the balls (optional).
10. Place the balls in the refrigerator to set for at least 1 hour.

Chocolate Lava Cake

Ingredients:

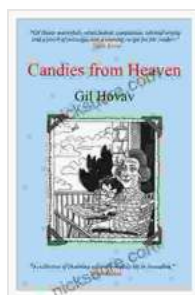
- 1 cup all-purpose flour
- 1/2 cup sugar
- 1/2 cup unsweetened cocoa powder
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup butter, melted
- 1 egg
- 1/2 cup milk
- 1/2 cup chocolate chips

Instructions:

1. Preheat oven to 400 degrees F (200 degrees C).
2. Grease and flour a 9-inch baking pan.

3. In a medium bowl, whisk together the flour, sugar, cocoa powder, baking powder, baking soda, and salt.
4. In a small bowl, whisk together the melted butter, egg, and milk.
5. Add the wet ingredients to the dry ingredients and mix until just combined.
6. Fold in the chocolate chips.
7. Pour the batter into the prepared baking pan and bake for 12-15 minutes, or until a toothpick inserted into the center comes out with just a few moist crumbs attached.
8. Let cool for a few minutes before serving.

Chef Wayne Clough is a true master of his craft. His candies are not only delicious, but they are also works of art. If you are ever in Charleston, be sure to visit one of his candy stores. You won't be disappointed.

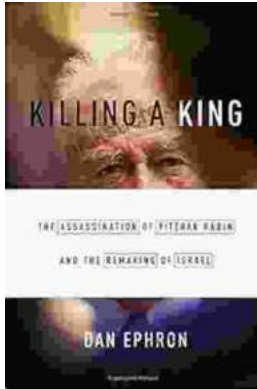


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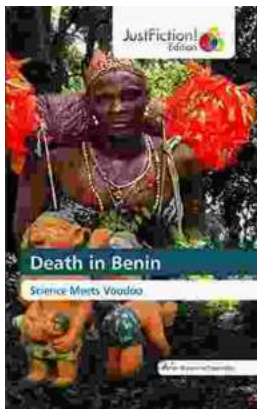
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