

TIMKEN-INSPIRED RECIPES



BLACK LICORICE TWISTS

Just in time for Ditch Your New Year's Resolutions Day, a decadent Timken-inspired recipe, **Black Licorice Twists**. The culinary inspiration for the sweet treat is François Clouet's portrait, *Guy XVII, Comte de Laval*, that graces the Timken's French Gallery. Comte de Laval, was the son of one of the great noble families of France and Clouet vividly celebrated the sitter's position in society, painting Comte de Laval in a dark velvet suit embroidered in lines. There is rich symbolism in this display of wealth and the effect is quite powerful, striking. Bold words that could easily describe this popular, anise-flavored candy of France.

BLACK LICORICE TWISTS

YIELDS 2 DOZEN PIECES

INGREDIENTS

- 8 Tablespoons unsalted butter
- 1 cup granulated sugar
- 6 Tablespoons dark corn syrup
- 1/2 cup sweetened condensed milk
- 6 Tablespoons molasses (use blackstrap for the strongest flavor)
- Two pinches of sea salt
- 1 teaspoon black food coloring gel
- 2 1/4 Tablespoons anise extract

DIRECTIONS

Line an 8-inch square loaf pan with a 10-inch piece of parchment paper, leaving excess as handles for removing licorice from the pan. Spray parchment paper with non-stick cooking spray and set aside.

In a heavy-bottomed medium saucepan, bring butter, sugar, corn syrup, sweetened condensed milk, molasses, and salt to a gentle boil over medium low heat. Stir the mixture frequently to prevent the mixture from burning to the bottom and sides of the pan.

Once the temperature reaches 230°F on a candy thermometer, immediately remove the mixture from heat. Stir in food coloring and anise extract until smooth. Pour the mixture into the prepared pan, gently tapping to ensure mixture is even. Cover and let cool for 1 ½ hours.

Invert the cooled licorice onto a cutting board and remove parchment paper. Cut the licorice into 1/2-inch thick strips, then cut each strip into 2-inch long pieces. Hold each end of a piece and turn in opposite directions to create a twist. Repeat with remaining licorice pieces.

Store licorice in an airtight container for up to 1 week.