

### Raspberry gummies a local favorite

By **Ryoichi Teraguchi**

The Yomiuri Shimbun

Yomiuri Shimbun Correspondent

**B**RUSSELS—Belgium's chocolates are famous around the world, but the syrup-filled Cuberdon gummy candies are a lesser-known favorite of the locals.

The first of these cone-shaped confections are believed to have been made in the 19th century. They were originally available only in raspberry, but today Cuberdons come in a variety of flavors, including strawberry and cherry.

However, the up-and-coming confectionery maker Confiserie Leopold has bucked the trend toward variety. They focus their ef-

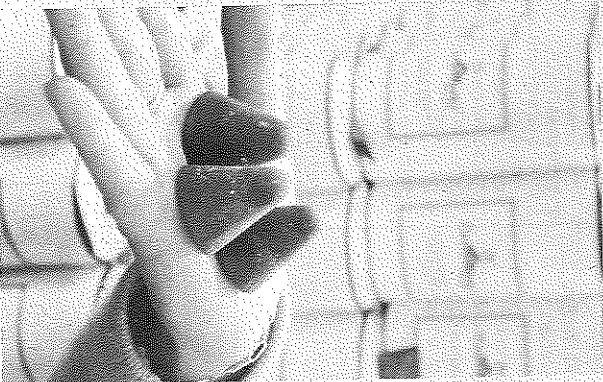
forts on authenticity, using a recipe based on the original formula and making Cuberdons only in the traditional raspberry flavor.

It process takes seven days over six different stages to make one of the candies.

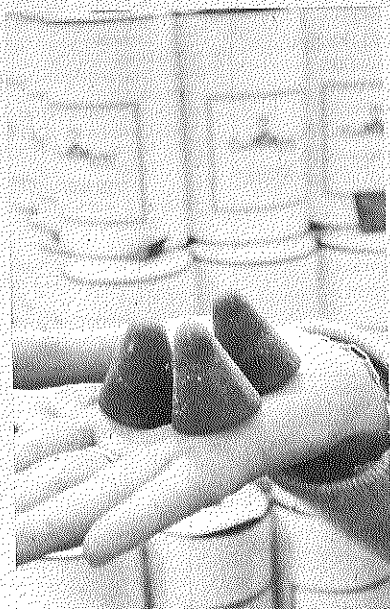
Bite into a Cuberdon, and the thick syrup oozes from the candy's core, followed closely by its luxurious flavor.

We visited one Brussels confectionery shop selling 21-piece boxes of Cuberdons for €24.15 (about ¥3,400). The sweets are scheduled to go on sale in Japan in spring.

Shop owner David Decroix, 33, says the candies are a good match for champagne as well as tea and coffee.



Ryoichi Teraguchi/The Yomiuri Shimbun  
Wine red Raspberry Cuberdons



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