



Candy Making Kit for boiled Sweets; Liquorice and Salty Liquorice

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[b]Amount:[/b] 1 portion, each 575 g. In total 2.3 kg
[b]Preparation Time:[/b] approx. 30 - 45 minutes. [b]Shelf
Life:[/b]approx. 1 month in an airtight container

Comment faire





Ingredients: [b]Basic Recipe:[/b] 1 dl water 450 g sugar 125 g dextrose monohydrate [b]Licorice boiled Sweets:[/b] 1 ml black coloring 3 tbsp sal ammoniac salt 1 ml star aniseed essential oil [b]Salt Licorice boiled Sweets*[/b] 4 tbsp licorice extract 3 tbsp sal ammoniac salt 1 ml star aniseed essential oil [b]King of Denmark boiled Sweets:[/b] 1.5 ml red coloring 2 ml star aniseed essential oil

2 [b]Tools:[/b] 1 small saucepan with a lid (not aluminium) 1 scales 1 deciliter measure 1 thermometer (200°C) 1 towel 1 baking sheet (possibly two when making a large portion) 1 candy mat 1 brush 2 plastic scrapers 1 syringe 1 candy cutter per person
[b]Packaging[/b] Plastic bags or airtight containers

Sådan gør du: 1. Fold a towel and put it onto the worktop. Put the baking sheet on top. Apply a small amount of oil onto both sides of the Candy Mat and put it onto the baking sheet. Apply a small amount of oil to the plastic scrapers and scissors. 2. Mix water, sugar and dextrose monohydrate in a saucepan and bring the mixture to boil over full heat with the lid on. 3. Remove the lid when all the sugar has melted and then put the thermometer in the saucepan. 4. Boil until the temperature reaches 162° C exactly and pour the mixture out onto the candy mat. 5. Wait for approx. 30 sec. Then add the coloring, licorice extract or sal ammoniac salt. Knead with the plastic scrapers from side to side, mixing the colors and moving the mixture around on the candy mat. 6. When the mixture is slightly firmer, add flavourings (flavours and essential oils). Continue kneading until the mixture is cooled so that it can be kneaded by hand. 7. Gather the mixture together and pull out short strips of the mixture. These are cut into sweets or formed into lollipops. Do not let the boiled sweets touch each other. 8. Wrap the boiled sweets tightly when they have cooled slightly. For the Salty Licorice boiled Sweets: pour 1 tbsp of licorice extract into the bag, then put the sweets into the bag. Shake to distribute the powder, covering all surfaces. * There is only enough licorice extract for one portion. [b]Trouble Shooting:[/b] If the candy mixture is crystalizing: - The work surface may have become too hot. Change the baking sheet or move to a different place on the work top. If the boiled sweets are sticky: 1. This may have been caused by too much oil on the candy mat and the tools.