



Strawberry Wine Gums Instructions

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[b]Amount:[/b> approx. 500 g [b]Preparation Time:[/b> approx. 1 hour, drying time approx. 36 hours [b]Shelf Life:[/b> approx. 1 month in an airtight container

Comment faire





1 [b]Ingredients:[/b] 125 ml water 200 g sugar 240 g dextrose monohydrate 50 g of organic gelatine 1.5 g citric acid (2 ml) 1.5 ml strawberry flavouring 1 ml red coloring (20 drops) [b]Tools:[/b] 2 large saucepans (not aluminum) 1 scales 1 spatula 1 measuring spoon 2 ml 1 syringe 2 ml 1 teaspoon 1 glass bowl (min. 3 dl) 1 thermometer (135°C) 1 candy mat or baking paper 1 piping bag (optional) Moulds or shape cutters

Instructions: 1. Place a glass bowl (min. 3 dl) in a saucepan of water. The water should reach a little more than halfway up the bowl. Remove the bowl and heat the water until it reaches boiling point. Remove the saucepan from the heat. 2. Pour 75 ml of the warm water into the bowl and sprinkle 50 g of gelatine into the bowl whilst stirring. 3. Place the bowl with the gelatine solution back in the hot water bath and put the lid on, so the solution stays warm and liquid until needed. 4. Mix 50 ml water, 200 g sugar and 240 g dextrose monohydrate together in a 2 l saucepan and bring to the boil on a high heat, stirring all the time. 5. Let it continue to boil without stirring, until the sugar mixture reaches 135°C. 6. Remove the saucepan from the heat and allow the mixture to cool down to 100°C. 7. When the sugar mixture has cooled to 100°C, add 1.5 g (2 ml) citric acid. 8. Now stir the liquid gelatine solution into the sugar mixture. 9. Add 1.5 ml strawberry flavouring and 1 ml red coloring. Stir until evenly mixed. 10. Skim the bubbles off the mixture, so that it becomes clear. 11. When the mixture has cooled down to 70°C, it can be poured out. 12. Plastic Moulds: Brush all the indentations with a bit of cooking oil. Use a piping bag when pouring the mixture; it's easier that way. Alternatively pour the mixture onto a candy mat or a piece of baking paper. The mixture should be 0.5 – 1cm thick and when it has formed a film, dust with sugar or dextrose monohydrate, adding a small amount of crushed citric acid. 13. Leave to dry for 30 minutes and then cut shapes either with a pair of scissors or with shape cutters.