

Sour Confectionery

For about 1000g

Recipes realized by Pierre Fournier, our pastry chef

Blackcurrant – Mint taste

<i>References</i>	<i>Ingredients</i>	
DIV0003026	Atomized glucose	356 g
	Pregelatinized starch	178 g
	Sugar	160 g
	Sunflower oil	14 g
	Citric acid in water at 50%	25 g
	Water	237 g
ACN0005856	Extracts blend blackcurrant – mint taste	30 g
	<i>For coating :</i>	
DIV0004046	Sugar	288 g
	Tartaric acid	12 g

- Grease a tray and put a guitar sheet above.
- In a bowl, stir together the atomized glucose, the starch and the sugar.
- In another bowl, mix together sunflower oil, citric acid and the extracts blend blackcurrant – mint taste.
- Put liquids other powders and mix quickly, then, put on a guitar sheet.
- Spread quickly with an offset spatula. Leave drying at room temperature during 48h before unmolding.
- Wet very lightly both sides to stick the mix of sugar and tartaric acid then cut.



Kola taste

<i>References</i>	<i>Ingredients</i>	
DIV0003026	Atomized glucose	356 g
	Pregelatinized starch	178 g
	Sugar	160 g
	Sunflower oil	14 g
	Citric acid in water at 50%	25 g
	Water	260 g
ACN0005864	Organic extracts blend kola taste	7 g
COL0004583	Malted barley extract	1 g
	<i>For coating :</i>	
DIV0004046	Sugar	288 g
	Tartaric acid	12 g

- Grease a tray and put a guitar sheet above.
- In a bowl, stir together the atomized glucose, the starch, the malted barley extract and the sugar.
- In another bowl, mix together sunflower oil, citric acid and the extracts blend kola taste.
- Put liquids other powders and mix quickly, then, put on a guitar sheet.
- Spread quickly with an offset spatula. Leave drying at room temperature during 48h before unmolding.
- Wet very lightly both sides to stick the mix of sugar and tartaric acid then cut.

