

Recipe : Sour Confectionery

For about 1000g



Blackcurrant & Mint taste

356g Atomized glucose DIV0003026
178g Pregelatinized starch
160g Sugar
14g Sunflower oil
25g Citric acid in water at 50%
237g Water
30g Extracts blend blackcurrant – mint taste ACN0005856

For coating :
288g Sugar
12g Tartaric acid DIV0004046

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.