

CHEWY SWEET APPLICATION FORMULA

INGREDIENTS	AMOUNT
Sugar	38.200 grams
Water	11.720 grams
Glucose Syrup	38.020 grams
Comments: De 40-44	
Total	87.940 grams

Procedure:

Mix all ingredients from this part and boil this part to 126°C

Ingredients	Amount
Veg. Hard Fat	5.040 grams
Comments: Canoletta - Melting point 32°C	
Lecithin	0.180 grams
Total	5.220 grams

Procedure:

Add the molten Fat and lecithin mix to Part 1 after the cooking process. (Lecithin can be diluted in Fat)

Ingredients	Amount
Gelatine Solution 33%	2.700 grams
Comments: 125 Bloom	
Total	2.700 grams

Procedure:

Prepare the Gelatine solution by taking 33% of Gelatine and 67% of Water. heat the mix up to 60°C until dissolved. The needed 47g is calculated on total solution NOT pure Gelatine. Add this solution at 110°C. Put the mass on a Tempering table to cool down. Fold the Mass evenly during the cooling. Add the Fondant to the mass when it is cooled down to approx 90°C. After reaching the the right base-plasticity (approx 60 -80°C). Then pull the mass for approx 4 - 6min.). Then add citric acid and flavor

