

SUGAR ART USING ISOMALT

INGREDIENTS:

Isomalt, granular
Water



DIRECTIONS:

1. Combine 4 parts Isomalt to 1 part water – stir over medium heat until mix dissolves and all crystals are incorporated.
 2. Cover the saucepan and boil for 4 minutes.
 3. Remove the cover, insert a candy thermometer and cook without stirring until the temperature reaches 320°F.
 4. Remove from heat when temperature reaches 320°F.
 5. When adding colors, first allow cooked Isomalt to cool undisturbed for 5-10 minutes.
 6. Pour onto oiled marble slab, prepared cookie sheet, Silpat Mat, or into molds. Allow candy to cool completely.
- Do not refrigerate.