

Premium Sugar & Sweeteners



INVERT SUGAR PASTE

Perfect for confectionery, pastry and ice cream applications.



1.5 KG



7 KG

CONFECTIONERY GLUCOSE SYRUP

A premium quality, natural, simple liquid sugar product.



1.5 KG



7 KG



MARSHMALLOW RECIPE



MATERIALS

Brand	Herco	Herco	Kolb
Country of Origin	Belgium	Belgium	EU
Product	Invert Sugar	Glucose Syrup	Gelatin Sheet Bloom 160
Size/Bag	1.5kg / 7kg	1.5kg / 7kg	1 kg

RECIPE

Sugar	330g
Invert Sugar	200g
Water	120ml
Invert Sugar	150g
Gelatin	50g

WORKING INSTRUCTION

1. Make a syrup with the sugar, Invert Sugar(200g), Glucose and water and bring it up to 113 degrees.
2. Place the soaked Gelatin and the Invert Sugar in a mixing bowl.
3. Poor the syrup on the Gelatin and the Invert Sugar, then whip it up with the whisk until warm.
4. Spread the warm mix on the silpat, then store in the fridge for 24hrs
5. Mix the icing sugar and cornstarch, while the marshmallow is set then cut by pieces. Place with the icing sugar mixture for preventing stick together.





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