

Pulled and Blown Sugar Recipe

For Calgary Sugarcraft Guild Demonstration

Pulled Sugar Ribbons and Bows – June 24th, 2013 by Rose (Sen) Warden

Tools needed: stainless steel or copper put, digital thermometer, clean pastry brush, digital scale, silicone mat ('Silpat' brand)

Ingredients:

- 1000 g Berry Sugar
- 300 g Distilled Water
- 200 g Glucose
- 8 drops Tartaric Acid*

1. Wash pot with vinegar & salt until all residues are removed. Rinse Well. Pour water into pot, sugar in carefully to avoid grains attaching to the side of the pot.
2. Over low heat, dissolve sugar & water over for 30 min, allowing impurities rise to the surface, stirring as required. Skim impurities. Using clean & wet pastry brush, wash any visible grains off sides of pot.
3. Bring syrup to a rolling boil. Add glucose. Clean sides of pan again.
4. Over medium-high heat, boil sugar for 15-20 minutes, to allow enough time for the acid to react with the sugar. Add 8 drops tartaric acid anywhere between 250-275F: earlier for softer sugar, later for firmer sugar. Boil to:
 - a. 300-320 For beginners (soft sugar)
 - b. 325-340 For advanced (firmer sugar)
5. Remove from heat. Shock pan. Pour onto silicone mat.

*Tartaric acid crystals are available from winemaking supply shops. Dissolve equal parts by weight crystals to boiling distilled water. Store in amber coloured dropper bottle.

For information on technique see <http://rosesen.wordpress.com/2013/05/01/pulled-sugar-ribbons-bows/>