

INVERT SUGAR SYRUP TRIMOLINE



008301

Average nutritional values per 100g

Energy	328 Kcal / 1371.04 kJ
Carbohydrates	82g
Sugars	82g



Description

The Trimoline is an invert sugar syrup which does not crystallize at all.



Ingredients

Crystallized inverted sugar syrup, water.



Advantages for a Chef

The invert sugar preserves your pastries softness, keeps aromas and improves doughs texture. It also absorbs humidity.



Popular applications

Sponge cakes, ganaches, creams and ice creams.

Targeted clientele

Bakeries, pastry shops.



Storage conditions

12 months in a cool and dry place (between 15°C/59°F and 25°C/77°F), preserved from direct sunlight.





RASPBERRY MARSHMALLOW

- Food grade gelatin powder 200 bloom DGF Service 20g
- Water 45g
- Caster sugar 300g
- Invert sugar (1) 100g
- Frozen raspberry puree DGF Cœur Sauvage 200g
- Invert sugar (2) 125g
- Tartaric acid 3g

Soak the gelatin in cold water.

In a saucepan, cook the sugar, the invert sugar (1) and the fruit puree at 110°C.

Place the invert sugar in the tank of the mixer

Add the cooked sugar.

Whisk.

Melt the hydrated gelatin at around 45°C.

Pour the gelatin in the tank.

Use a higher speed.

When the marshmallow heats at 40°C, add the acid tartaric.

Place a square mold on an acetate sheet and use a demolding spray.

Fill the square mold with marshmallow.

Cover with another acetate sheet.

Leave to settle around 12 hours.

Cut in small cubes.

Roll them into icing powder, perpetual snow.

DOUGH SYRUP

- Water 1000g
- Caster sugar 850g
- Invert sugar 350g

In a saucepan, boil the water, caster sugar and invert sugar.

Use the preparation to bring brightness to the viennoiseries when baked.

CHOCOLATE PRALINE GANACHE

- UHT sterilised cream 35% DGF Royal 175g
- Invert sugar 100g
- Extra fine incorporation butter DGF Royal 50g
- Dark chocolate couverture 62% DGF Service 180g
- Milk chocolate couverture 33% DGF Service 170g

In a saucepan, cook the cream and the invert sugar at 80°C.

Pour on the chocolates.

Mix to emulsify.

Use at 28°C.

Same product category

- 008369: Glucose syrup



- 008317: Isomalt



- 008050: Icing powder, perpetual snow



- 008222: Ready to roll covering fondant



Find all our pastry ingredients, frozen range and decor products in our La Pâtisserie by **DGF**, Four à Idées et Décor catalogs.