

HOMEMADE FONDANT



Paste for
color and
taste

Glycerin

Powdered Sugar

Sanett-Solution

Glucose syrup

FONDANT VARIETY

Fondant is ideal for covering cakes, decorating biscuits, or forming decorations such as flowers or figures.

Not only colorful, but also tasteful!

Industrially-produced fondant is usually fairly tasteless. But with our recipe you can now bring not only color but also great taste to your fondant. This is a way to give your pastry creations not only a custom look, but

also an additional surprise with a custom taste.

Variety with over 50 Pastes for Fine Pastry

Whether native and exotic fruits, flowers, nuts, coffee, chocolate and caramel, aromatic spices or alcoholic specialties – your creativity will know no bounds with the flavor variety of our pastes for fine pastry.

Dreidoppel Quality Promise

This product is **free from**

- artificial colors
- modified starch



Basic Recipe Fondant

INGREDIENTS:

Water, warm	60 g
33066 Sanett	30 g
any Dreidoppel Paste for Fine Pastry	45 g
Glucose or white corn syrup	50 g
Glycerin	20 g
Powdered Sugar, sifted	685 g

INSTRUCTIONS:

Put warm water in a small bowl, mix with Sanett and let it bloom for about 5 minutes. Whisk Dreidoppel Flavor paste of your choice, glucose or corn syrup and glycerin into the warm gelatin. Pour the warm gelatin mixture into the sugar and mix with a dough hook until most of the sugar is incorporated. Knead on medium low speed until all powdered sugar is incorporated. Scrape all the dough onto a marble or smooth surface like a silicone pastry mat and knead fondant until smooth ball forms.

Wrap the fondant completely in plastic wrap and allow to set for 8 hours.

Before use knead the fondant until smooth and supple. Roll out on a surface dusted with powdered sugar.

Tips:

- If dough seems too sticky, knead in more powdered sugar until smooth.
- When not using the fondant, cover the fondant so it doesn't get dry and form a skin.