

# FONDANT RECIPE

## with softgelagar 200



Traditionally, in fondant recipes gelatine (or agar in vegetarian recipes) and food-grade glycerine is used in confectioner's sugar, to keep the sugar pliable and easy-to-handle. It is also possible to make the fondant using powdered sugar or melted marshmallows.

Below please find a general recipe for the preparation of a smooth and pliable fondant, using softgelagar 200.

Suggested Ingredients	%
softgelagar 200	0.5*
Water, at room temperature	8.0
Confectioner's Sugar	77.0
Vegetable Shortening	2.0
Glucose Syrup 85 BRIX	11.0
Refined Glycerine	1.5
Flavours & Colours	To Taste
<b>Total</b>	<b>100</b>

**\*Note:** Dosage may be adjusted according to desired consistency and texture.

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### Suggested Preparation Directions

1. Disperse the **softgelagar 200** in the heated water (85° C or above), stirring vigorously and keep at the solution at that temperature for 1 - 2 minutes, until the powder is completely dissolved and the solution is clear. Remove from heat, but keep the solution in a water bath at a temperature of at least 40° C, to keep it fluid.
2. Add the Refined Glycerine and the Glucose Syrup to the solution, keeping it under frequent agitation until completely dissolved and well blended.
3. Stir in the Vegetable Shortening until completely dissolved and well mixed.
4. Remove the mixture from heat.
5. Fold in half of the Confectioner's Sugar into the warm mixture, and kneed together.
6. Gradually add the remaining half of the Confectioner's Sugar, little by little, until the stickiness disappears. Flavours and Colours may be added at this point.
7. Continue kneading until the Fondant is smooth, pliable and does not stick to the fingers.
8. Now the Fondant is ready-to-use.