

# The fondant



**Serves :**

-



**Prep :**

30 min.



**Rest :**

Freezing : -  
Refrigeration : -



**Cook :**

Temperature : -  
Time : -

## Special equipment

- Cooking thermometer

## List of recipes

- White fondant



# Steps

- 🌀 **Making the syrup up to 114°C/237°F**
- 🌀 **Stop the cooking process using a cold water bath**
- 🌀 **Use a mixer with a flat beater attachment starting from 75°C/167°F**  
*Mix for 12-15 min.*
- 🌀 **Knead and mix the fondant manually**  
*Rest for 24h*

## The white fondant

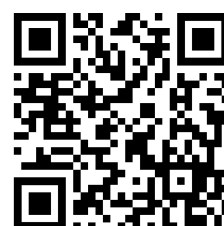
It can be prepared several months in advance and stored in a cool place.

It must be prepared at least 24 hours before use.

- Prepare a container with ice and cold water.
- In a saucepan, pour :
  - 25 g of glucose,
  - 225 g of superfine sugar
  - 75 g of mineral water.
- Heat over medium heat.
- Stir the pan regularly.
- At 114°C/237°F, stop cooking by placing the pan in the container of ice water.
- Wait until the syrup reaches 75°C/167°F before pouring it into the bowl of the mixer.
- Using the paddle attachment, mix gradually increasing the speed until 3/4 of the maximum speed and for 12-15 minutes.
- The mixture whitens and thickens. Stop before the sugar fully solidifies.
- Knead the fondant with a scraper on a work surface, meaning, work it until it becomes shiny and smooth and then form it into a ball.
- Wrap it tightly with plastic wrap and place it in an airtight container.
- Store in a place at room temperature.

## Ingredients

- ☑ 25 g ~ Glucose syrup
- ☑ 75 g ~ Water
- ☑ 225 g ~ Superfine sugar
- ☑ QS of cane syrup



# How to use it?

- Prepare the fondant by melting it in a bain-marie.
- Add cane syrup (or a 50/50 water-sugar syrup) to loosen it (no more than 3% in relation to the quantity of fondant).
- Control the temperature to reach 32-33°C/90-92°F.
- Then continue to mix off the heat.
- Never exceed 37°C/99°F, the usage temperature (if you want to keep its shine).
- To determine the right consistency, simply lift your spatula and let the fondant flow. If the traces it forms do not disappear within 5 seconds, it means the fondant is too thick. Therefore, it needs to be diluted with syrup.

**So to summarize :** So to summarize: fondant should be used at a temperature of about 35-37°C/95-99°F while having the right consistency !



## Tips

### ❖ To make or to buy ?

Although at first glance it may seem quite simple to make, it is possible that it may turn out a bit grainy, which is not ideal. So to avoid this type of problem, I advise you to buy it ready-made, especially since it doesn't cost much

### ❖ To loosen the fondant :

To loosen the fondant, you can use cane syrup or a sugar syrup (50% water - 50% sugar) simply. Do not loosen the fondant with just water. If possible, do not add more than 3% syrup by weight of the fondant.

It is also important not to heat it above 37°C/99°F (average body temperature) so that it can keep its shine.

### ❖ Temperature :

It can be heated to more than 37°C/99°F, say 40-43°C/104-109°F, in the case where it will be stored in a humid place (example of a humid refrigerator) because sugar is hygroscopic, meaning it absorbs moisture from the air. Under the action of humidity, the fondant will eventually melt... that's why by heating it to more than 37°C/99°F, you will have dried it out even more and that will prevent the fondant from melting.

In any case, the fondant should not exceed 50°C/122°F because it will crystallize !