

The Sugar Dome



Serves :

-



Prep :

20 min.



Rest :

Freezing : -
Refrigeration : -



Cook :

Temperature : -
Time : -

Special equipment

- Ø16 cm ring
- Ø18 cm ring
- Baking parchment
- Ø12 cm small saucepan
- Heat-resistant cling film
- Large bowl with flared edge
- Cooking thermometer

List of preparations

- ✓ Equipment (base and ring)
- ✓ Sugar syrup



Preparing the equipment

Start by preparing the equipment:

- Oil the inside of a 18 cm circle (2 cm larger than the diameter you want to obtain in the end).
- Also oil a strip of parchment paper that will be used to cover the 2-3 cm inside the circle.
 - The oil will allow the paper to be more easily pressed against the circle.
- I also recommend oiling the outside of the parchment paper that is inside the circle.
 - This will greatly facilitate the unmolding of the dome. It is the most effective solution I have found for unmolding the dome safely.
- Cover a large container (preferably metal to facilitate adhesion) with a flared edge with microwave-resistant plastic wrap (and make sure it is wide enough!).
- The wrap should be flat without being too tight to allow it to remain somewhat elastic. There should be no folds in the wrap!
- Finally, create a cord from the plastic wrap that will be used to secure the taut wrap.
- Roll up the excess wrap on the container wall to the level of the cord. This will definitively secure the wrap!



Making the Dome

Ingredients

- ☑ 50 g ~ Glucose syrup
- ☑ 50 g ~ Water
- ☑ 100 g ~ Superfine sugar

- In a small saucepan (maximum Ø12 cm), heat up over medium heat:
 - 50 g of glucose syrup,
 - 100 g of superfine sugar and
 - 50 g of water.
- Stop cooking at 145°C/293°F, the sugar should not exceed 150°C/320°F.
- During cooking, simply stir the saucepan, avoiding the use of a spoon!
- Off the heat, let the syrup cool down and debubble until 120°C/248°F (the cling film is generally designed to withstand up to 130°C/266°F).
- Pour a little syrup into the center of the stretched film (equivalent to 1/3 of the syrup) and immediately place the circle in the center.
- Gently press on the circle until a beautiful dome is formed.
- Press firmly on the circle while regularly controlling the flow of the syrup.
- Never release the tension until the sugar is completely cooled (2 to 3 minutes). You can blow on it to help it cool and crystallize.
- The bubble should remain intact if you release the circle.
- Make sure that the edges of the dome do not wrinkle (this is the part that takes the longest to crystallize).
- To remove the circle, simply tear the parchment paper gently and pull it down.
Remember to use gloves as the dome is very sensitive to fingerprints.



Cutting

- Heat a 16 cm circle (2 cm smaller than the one used previously) in the oven at 250°C/482°F.
 - It must be very hot!
- Place the dome on a container that will raise it up. The base of the dome should be in the air.
- Finally, place the hot circle on the dome, which will instantly melt it.
- The base of the dome will then detach.



Tips

❖ The size of the dome:

It should be noted that the larger the dome, the more complex the operation becomes.

❖ Temperatures:

As always, it is difficult to work with small quantities because temperatures vary too abruptly.

The syrup should cook at a maximum of 150°C/320°F, which is why it is recommended to stop cooking it at 145°C/293°F. The temperature will always tend to rise a little more, once the heat is turned off.

A small note, the syrup takes a long time to heat up between 110 and 120°C/230-248°F, but after 125°C/257°F, it heats up very quickly, so be careful! It is important to let the syrup de-bubble without stirring it with a utensil as this will only generate additional bubbles. Simply stir the pot gently with the handle.

Finally, the syrup should be poured at around 115-120°C/239-248°F. It should remain fluid enough but not be too hot to avoid melting the cling film.

It is important to use a small saucepan, i.e. with a diameter of a maximum of 12 cm.

❖ The cling film:

It is important to use heat-resistant and stretchable cling film!

If possible, of large size (45 cm in width). It is unnecessary to put several layers, as this makes things even more difficult! On the other hand, it is very important to fix the film on a container with a rim and if possible metallic.

This will allow the film to be fixed properly, perfectly flattened on the top of the container with a braid also made with cling film.

❖ Multiple domes:

The amount given here allows for the creation of 2 domes of 20 cm. However, it is not possible to chain several domes in a row because the temperature of the syrup decreases too quickly. So if you can be 2 to do it at the same time, it is ideal (but I admit that it is not necessarily simple!).

❖ Storage:

It should be noted that the dome should be made shortly before serving the dessert because it absolutely cannot withstand moisture and, as a result, does not like the refrigerator at all. (it liquefies!)