



Icing Sugar

by couplet



« Decoration ... Stability »



Icing sugar

Leading manufacturer of sugar for more than 160 years, Couplet currently focuses its activities on sugar specialities.

Couplet proposes in its product range **an ultrafine icing sugar** as well as a new product, the **coated icing sugar**.

This brochure will present different possible applications with these sugars.

The first part focuses on the **ultrafine icing sugar**. **Natural product of superior quality, 100 % sucrose**, this fine and stable sugar perfectly suits for many applications such as mixes, sugar decorations or meringues.

The second part will present ideas of applications made with **coated icing sugar**. This **unique**, original and surprising decoration ingredient is **freeze-thaw stable and moisture resistant**. It will add a **touch of fun** to your desserts and pastries, for more enjoyment.

Range

Our product range includes:

- Ultrafine icing sugar
- Coated icing sugar

White, orange, yellow, pink



Applications

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Ultrafine icing sugar

The **main feature** of ultrafine icing sugar is the **fineness of the sucrose microcrystals**. The crystals ultrafine size is **about 11 µm**. This icing sugar allows obtaining a perfectly smooth and round texture.

The fine texture makes it the ideal ingredient for mixes but also for sugar decorations, royal icings, meringues or also nougat.

The crystal size is very stable and remains **constant during storage**.



SUGAR DECORATIONS

Ingredients:

- 3 egg whites, average size (about 90 g)
- 360 g **ultrafine icing sugar**

Process:

- Whisk the egg whites.
- Gradually add the ultrafine icing sugar.
- Add the food colourings and/or flavours according to your needs and continue mixing.
- Arrange the decorations on a plate (using a piping bag).
- Let them dry one night at room temperature.

ROYAL ICING

Ingredients:

- 3 egg whites (about 90 g)
- 330 g **ultrafine icing sugar**

Process:

- Whisk the egg whites adding a pinch of salt.
- Gradually and gently add the ultrafine icing sugar, to get a smooth texture.
- Glaze the biscuits.
- Dry in oven at 60°C for about 15 minutes then continue the drying at ambient temperature.





MERINGUES

Ingredients:

- 3 egg whites (= about 90 g)
- 200 g **ultrafine icing sugar**

Process:

- Whisk the egg whites adding a pinch of salt.
- Gradually add the ultrafine icing sugar.
- Add the food colourings and/or flavours according to your needs.
- Slightly increase the mixing speed for a few minutes.
- Arrange the meringues on a silicone sheet using a piping bag.
- Bake in the oven at 80°C for about 4 hours to keep an optimal whiteness.

NOUGAT

Ingredients:

- 100 g **ultrafine icing sugar**
- 175 g mix almonds, hazelnuts and peeled pistachio nuts
- 245 g sugar
- 90 g water
- 160 g glucose syrup
- 180 g invert sugar
- 50 g egg white

Process:

- Roast the almonds and hazelnuts in the oven at 150°C for 15 minutes.
- Lower the oven temperature to 100°C and add the pistachio; then let brown until the end of the preparation.
- Warm the invert syrup at 135°C.
- In parallel, mix the sugar, water and glucose syrup and heat at 140°C.
- Whisk the egg whites and add the invert syrup in a stream, then add the sugar syrup.
- Whisk for 5 minutes.
- Add the dried fruits as well as the ultrafine icing sugar and mix
- Place an unleavened sheet in a mould and pour the preparation.
- Cover the nougat with a second unleavened sheet and let dry for 24 h.
- Remove the nougat from the mould and cut it.

Coated icing sugar

A new type of icing sugar has been developed and launched by Couplet: the **coated icing sugar**. This **unique ingredient** is intended **to be sprinkled on humid pastries** such as donuts or Berliners or on waffles, fruit pies, pancakes or many other desserts or delicacies.

Meeting Couplet's high quality requirements, the coated icing sugar is made of **high quality sugar, colourings of natural origin, starch** and a **coating made from non hydrogenated vegetable fat**.

The coating will **strengthen the stability of your decorations** on humid pastries. The coloured icing sugars will also decorate them in a surprising way. This product is **available in white, pink, orange or yellow**.



Applications

The white or coloured coated icing sugars can be sprinkled on the following applications:

Waffles



Brussels waffles



Berliners



Donuts



Cakes



Pies



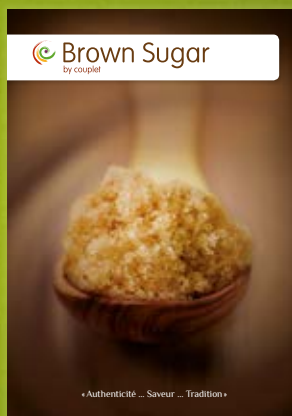
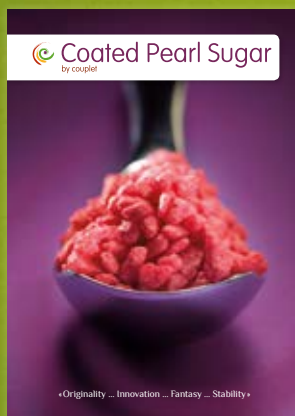
Truffles



Pancakes



Discover and find out more
about the delicious range of Couplet products.



For more information, please contact our sales service :

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