



# Pearl Sugar

by couplet



«Crunchiness ... Decoration»



## Pearl sugar

Pearl sugar is also named **nib sugar**, **nibbed sugar** or **hail sugar** in some countries.

The pearls are made from **roundly shaped crystal sugar agglomerates**.

Couplet supplies a full range of sugar pearls, going from 0,8 mm to 15 mm.

Pearl sugar is an **essential ingredient** in the bakery, pastry or biscuits sectors:

- to **decorate** your biscuits, pastries, buns, pies
- to **sweeten** your waffles or sugar breads and **make them crispy**.

This guide aims at providing you with a non-exhaustive view of the different applications that you can use pearl sugar for.

# Range

A full range of pearl sizes:

Pearl size	Type
0.5 à 1.0 mm	Pearl sugar <b>C03</b>
0.7 à 2.0 mm	Pearl sugar <b>C05</b>
1.4 à 2.5 mm	Pearl sugar <b>C10</b>
1.7 à 3.2 mm	Pearl sugar <b>C15</b>
2.0 à 4.0 mm	Pearl sugar <b>C20</b>
2.5 à 5.0 mm	Pearl sugar <b>C25</b>
3.2 à 5.6 mm	Pearl sugar <b>C30</b>
4.0 à 6.0 mm	Pearl sugar <b>C35</b>
6.0 à 9.5 mm	Pearl sugar <b>C40</b>
8.0 à 11.5 mm	Pearl sugar <b>C45</b>
10.0 à 15.0 mm	Pearl sugar <b>C50</b>
11.50 à 25.0 mm	Pearl sugar <b>C90</b>



The **small pearls** (from C05 to C30 types) are usually **used for the decoration** of biscuits or pastries, or in inclusion in chocolates, whereas the **biggest pearls** (C35-C40-C45-C50) are rather used **in the dough**, for instance to make waffles.

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## Belgian waffles / Sugar waffles

Recommended pearls: **C35 / C40 /C45**

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The Belgian waffle, also named « Liege waffle », is a world famous waffle. It is also the most widespread application of pearl sugar. In Belgium, the waffles are typically eaten at any time of the day. These sugar waffles are eaten warm or cold, plain or coated with chocolate. There are several sizes of waffles: mini waffles, medium sized, etc... The pearl sugar brings to the waffles a nice caramel colour and a delicious sweet crispy taste..

## Biscuits

Recommended pearls: **C05 to C25**

### COOKIES

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The small size pearl sugar is an ideal decoration element on all types of cookies.



### SHORTBREAD COOKIES

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On shortbread cookies, the pearl sugar is added after the gilding but prior to cooking.





## Small cakes

Recommended pearls: **C05 to C25**

### MADELEINES

Madeleines are traditional small sponge cakes from France. Pearl sugar is added prior to cooking.



## Local specialities

Recommended pearls: **C10/C15**

### BROWNIES

Excellent combination of crusty sweetness with the delicate taste of chocolate and nuts.



Recommended pearls: **C40 to C50**

### MUFFINS

This delicious cake is of English origin but more and more popular on the European continent.



### SPICED BREAD – HONEYBREAD

Very appreciated in the Netherlands and in Belgium, the spiced bread is decorated with pearl sugar. The sugar pearls are also incorporated in the dough, in which they will slightly melt and bring a nice caramel taste.



# Sugar bread

Recommended pearls: **C45/C50**



## SUGAR BREAD, CRAQUELIN

Type of sweet Belgian brioche. The pearl sugar is used as decoration and is also incorporated in the dough. The crunchy bits of half-melted pearl sugar embedded in the interior make the sugar bread deliciously tasty.

## MINI SUGAR BREAD

Smaller pearls are used for mini breads.



# Brioche - Buns

Recommended pearls: **C20 to C30**

## BRIOCHES

The pearl sugar contributes to the aesthetic quality of these brioche. Pearl sugar is a nice decoration element on all types of brioche.



Recommended pearls: **C20 to C40**

## CHRISTMAS BRIOCHES

Christmas brioche or buns (cognous, cougnolles, coquilles de Noël in French) are very popular sugar breads in Belgium and in the North of France.





## BRIOCHES DES ROIS

The “brioche des rois” is eaten in early January, for the Three Kings Day. A plain brioche or brioche filled with fruits sometimes replaces the traditional “Galette des rois”. Pearl sugar is used as decoration and to sweeten the bread.



## MINI APPLE PIE

The sugar pearls can be placed on the pastry either after gilding and prior to cooking; or after cooking on an abricotage (apricot glaze).



## Small pastries

Recommended pearls: **C05 to C25**

Recommended pearls: **C10 to C25**

## SMALL PASTRIES

### «CORNETS À LA CRÈME»

The pearl sugar decorates marvellously all types of small pastries, such as this French pastry.



## CHOUQUETTES

These little balls of pastry encrusted with pearl sugar are an appreciated snack or dessert in France, where they are named « chouquettes ».



# Pies

Recommended pearls: **C05** to **C25**



## LA TARTE TROPÉZIENNE

.....  
A traditional French pie composed of 2 light layers of brioche containing a generous filling of smooth cream. The brioche is covered with pearl sugar.

## SWISS BUNS, BAULUS PIE

.....  
Brioche pastries filled with pastry cream. The pearl sugar is added at the same time as the grapes or dry fruits prior to rolling the dough.



# Chocolate

Recommended pearls: **C05** to **C15**

## FRUIT PIES

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The pearl sugar is often appreciated on pies containing lightly sugared compotes such as rhubarb pies, for instance.



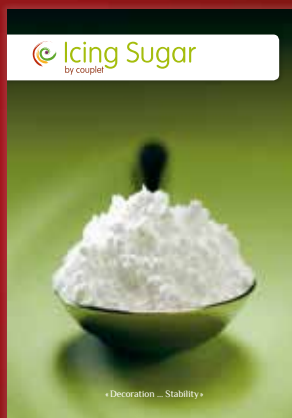
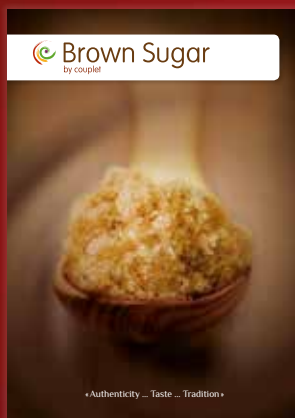
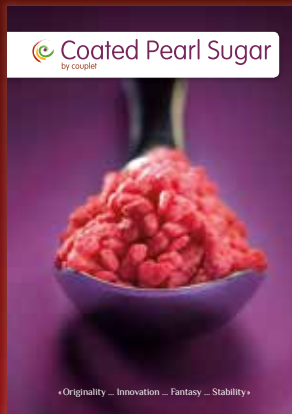
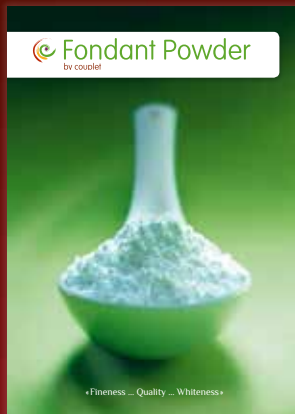
## BISCUITS COATED WITH CHOCOLAT

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The small pearls are either placed on the top of the chocolate as decoration or used as inclusion in the chocolate, to make the biscuits nicely crunchy.





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about the delicious range of Couplet products.



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