



Brown Sugar

by couplet



«Authenticity ... Taste ... Tradition»



Brown sugar

Couplet Sugars has been manufacturing and supplying a **large range** of brown sugars for several decades. Our brown sugars are **humid, coloured** and **tasty** sugars. They are **made from high quality crystal sugar**.

The brown sugar made by Couplet is a natural and traditional sugar, ideal for all your traditional recipes from the North, such as **sugar pies, speculoos**, almond breads, etc, or for sprinkling on **crème brûlées, pancakes** or **waffles**.

Used in your biscuits or cookies, the brown sugar brings a **uniform colour** and **enhances crispness**.

Thanks to its moisture, Couplet's brown sugar is a **first choice ingredient** for your **desserts, cakes and pastries**. The high content of inverted syrup it contains prevents the drying out of the end product and **improves** its **shelf-life**.

With brown sugars, your caramel sweets, fudges and other confectionery products will have a very **unique taste**.

Finally, the brown sugar **enriches your sweet and salty recipes** by its **nice colour and intense taste**.

A full assortment of 6 colours and flavours available:

Standard

brown sugars range



Blond
delicate flavour

Type : D1



Golden
intense taste
of caramel

Type : D3



Dark brown
strong flavour
and taste

Type : BR

Fine

brown sugars range



Fine blond

Type : DC



Fine brown

Type : BL



**Fine brown with
candy syrup**

Type : BC

Applications



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Speculoos

Recommended brown sugar: Dark brown

The speculoos is a biscuit made with brown sugar and spices, particularly enjoyed in the North West of Europe. It is the indispensable biscuit to accompany a cup of tea or coffee.

Tip

The dark brown sugar by Couplet is the ideal ingredient for your speculoos. It accentuates the taste of spices and gives the biscuit its unique savour. It also brings a nice coloration.

Almond breads

Recommended brown sugars: Fine brown / Fine brown with candy

The Almond breads biscuits belong to the same family as the speculoos. These biscuits are very fine speculoos incrustated with sliced almonds. The use of fine brown sugars is particularly recommended for this application. The fineness of the crystals is indeed essential to get the smooth and homogeneous texture of this very flat biscuit.

Tip

This traditional delicate biscuit is often characterized by its unique refined taste of candy. You can develop this taste thanks to our fine brown sugar with candy.



Biscuits, wafers and cookies

Recommended brown sugars: Blond / Golden / Dark brown

Eat with a cup of coffee or tea. They can be enjoyed with English cream or vanilla ice cream. Brown sugars will give your biscuits a nice amber coloration.

Tip

If you add chocolate chips or small pearls sizes of Couplet's pearl sugar (C05 for instance) to the recipe, you will get a delicious snack for the children.

Filled wafers

Recommended brown sugars: Blond / Fine blond

The brown sugar filled wafers are delicious as a snack or dessert. They are typical for Belgium and the North of France. The « Blond » or « Fine blond » brown sugar gives your product a delicate flavour and a unique taste. The filling inside the wafers will remain moist.

Tip

In order to customize your wafers, do not hesitate to add some cocoa, ginger, or soluble chicory.



Pancakes and waffles

Recommended brown sugars: Blond / Golden / Dark brown / Fine brown with candy / Fine blond

Pancakes and waffles are famous Belgian specialities. These desserts or snacks are very much enjoyed, by children and adults. Brown sugar is the ideal ingredient, either in the dough or as a garnish. It can be sprinkled at will!

The use of blond brown sugar in the dough will give the pancakes a uniform colour.

Tip

When the brown sugar is used sprinkled on the waffles or pancakes, use our standard brown sugars for a crispy texture and our fine brown sugars for a more fondant texture.

Pies and cakes

Recommended brown sugars: Golden / Dark brown

The brown sugar pie is a speciality from Belgium and from the North of France that is savoured for its rich and sweet taste.



The brown sugar gives a nice caramel finishing touch to fruit pies. Its particular flavour complements very well the flavour of some slightly acid fruits, such as apples or rhubarb. The combination of the two creates a perfect taste.

Tip

You can replace some part of the sugar in your recipe brown sugars (golden or dark brown). The product will then get nicely golden coloured.



Pastries and buns

Recommended brown sugars: Blond / Golden / Dark brown

Brown sugar is especially appropriate to decorate various pastries such as Baulus, “Pagnon borain”, Mastelle, Couques suisses and others.

Brown sugar also allows realising nice decorations with amber colours.

Tip

Brown sugars can be sprinkled on the products before cooking. They can also be sprinkled on the pastry cream for Baulus, on compote or apple dices, before adding a top to the pastry, or before folding it.

Brownies

Recommended brown sugars: Golden / Dark brown

Brownies are small delights easy and fast to make. They are tender and soft, with a vibrant chocolate tasting flavour. These sweets can be eaten whenever you want. Brownies can be given with a coffee or as a snack. With an attractive presentation in a box, these chocolate sweets make a fine gift.

With Couplet’s brown sugars, the brownies will remain moist and the caramel flavour will give a soft touch to the chocolate.

Tip

You can customize your recipes by adding nuts chips, pearl sugar or orange peel macedoine.



Crèmes brûlées

Recommended brown sugars: Blond / Golden

The crème brûlée is a prestigious dessert composed of egg yolks, sugar, cream and vanilla. This fondant dessert, covered with a delicious crust of caramelized sugar, develops rich flavours.

The brown sugar can be used as well in the cream recipe as for making the crust.

The crispy texture of the crust will contrast with the softness of the cream, for a moment of pure pleasure..

Tip

Just before serving, sprinkle the brown sugar on the cream and caramelize it with a kitchen torch. To have your products coated with caramel quicker, use brown sugar Golden.

Fudges and other caramels

Recommended brown sugars: Blond / Fine blond / Dark brown / Fine brown with candy

These sweets from UK origin are smooth and creamy. They can be savoured at any time of the day.

The brown sugar brings out a delicious caramel taste and a nice warm colour.

Tip

Use the Blond brown sugar for caramels with a vanilla or nutty taste, and the Dark brown sugar for coffee or chocolate fudges.



Sweets

Recommended brown sugars: Blond / Fine blond / Dark brown / Fine brown with candy

Brown sugar lend themselves well to the preparation of confectioneries. They can be used for candies recipes such as the “babeluttes” (hard sweets made with butter and brown sugars) or “ballons de Tournai”.

The brown sugar serves as a flavour support and increases the colouration of the sweets.

Tip

Do not hesitate to contact our R&D service in order to develop a tailored brown sugar for your application.

Coffees

Recommended brown sugars: Blond / Dark brown

Brown sugars can be harmoniously used in different hot drinks such as Irish coffee or French coffee.

These delicious hot drinks contain brown sugars but also whipped cream, coffee and alcohol.

Tip

The fine brown sugars melt more rapidly.



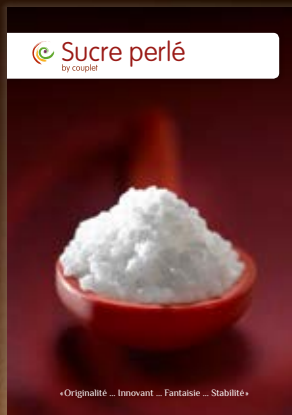
Salted dishes

Brown sugars can also be used as ingredients in a wide range of salted recipes, among which:

- Sweet and sour sauces, brown sauces and barbecue sauces
- Beef stew
- Scampi fritters
- Marinades
- Beignets de scampis au curry
- Marinades
- Crust caramelization
- Onions, turnips, chicories icing
- Game pâté
- Sausages
- Brown beers

« We make it a point of honour to produce brown sugars that match your creativeness. »

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



For more information, please contact our sales service :

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