



# Fondant Powder

by couplet



«Fineness ... Quality ... Whiteness»



## Fondant powder

One of the leaders of sugar specialities, Couplet Sugars has been manufacturing and supplying fondant powders for more than 20 years.

This high quality fondant powder is **made from sugar and glucose syrup**. The ingredients are **GMO free** and **allergen free** guaranteed.

Fondant powder is the **ideal ingredient for high quality professional icings and fillings**.

This brochure will provide a broad outline of many different applications fondant powder can be used for, as well as detailed recipes with fondant powders.

# Benefits of fondant powders

Fondant powder features many benefits. It **contains all the qualities of a traditional fondant paste combined with the benefits of a presentation in powder form.**

## The benefits of a traditional fondant paste:

- **Optimal texture and gloss** of the end product
- **Fineness of the sugar microcrystals** (fondant by Couplet is <math><30 \mu\text{m}</math>, average

## Benefits of a presentation in fine powder:

- **Simple to use** and easy to incorporate
- **Stable and long shelf-life** of the powder
- **Flexible to rehydrate** (water, fruit syrup, alcohol, caramel) according to your most creative ideas
- **More sugar microcrystals**
- **Easy to flavour and colour**
- Better management and **control over water activity**
- Possibility of **continuous process** (fondant powder available in big-bags)

## Our product range also contains a fondant powder PLUS, that features the additional benefits below:

- also has a nice **sweet taste** although it contains fats

### In icings:

- allows to **decrease the water migration** between the end product and the icing
- is more **stable** on humid products and/or with a long shelf-life
- **does not stick** to the packaging

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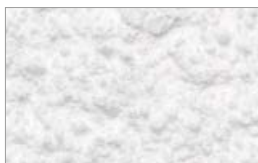
### Tip:

880 g fondant powder + 120 g water are equivalent to 1 kg paste fondant (88% dry matter).

# Our range of fondant powders

## 3 formulations

are available:



### Fondant powder 11

Contains 11%  
glucose syrup.

### Fondant powder 17

Contains 17%  
glucose syrup.

### Fondant powder PLUS

Contains glucose  
syrup and non hy-  
drogenated vege-  
table fat.\*

*\*This type of fondant powder is recommended for the applications that require  
**more stability** and a **longer shelf-life** or for the icing of the most **humid pastries**.*

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## Other customized formulations

We also develop and produce customized fondant powders to meet your specific needs. Do not hesitate to contact our team.

# Applications

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# Icings

The most common application of fondant powder is certainly **icing**.

Fondant powder is indeed the **ideal ingredient** for this application. It is very **simple to use**. The paste used after rehydration is easy to handle. The **viscosity can be adjusted** depending on the application or on the material used. The fondant powder will also bring a nice **glossy finish** to your products.



# Recipes

The following recipes are basic recipes that allow directing the selection of process parameters. Each application being specific, it may be useful to adjust these factors. If you require some help, do not hesitate to contact our sales or technical team.

Process	Basic recipe
Spray-gun machine	<b>855 g</b> fondant powder + <b>145 g</b> water heat at 45°C (17% water / powder)
Curtain and dipping machine	<b>862 g</b> fondant powder + <b>138 g</b> water heat at 45°C (16% water / powder)
Depositing machine	<b>885 g</b> fondant powder + <b>115 g</b> water heat at 45°C (13% water / powder)

Water activity of the products to be iced	Recommended fondant powder
Products with a high water content $a_w > 0,85$	Brioches, quatre-quarts: <b>PLUS, 11*, 17*</b> Donuts, buns: <b>PLUS, 11*, 17*</b>
Products with intermediate water content $0,50 < a_w < 0,85$	Eclair, mille-feuille: <b>PLUS, 11</b> Frangipanes: <b>PLUS</b> Soft cakes: <b>PLUS, 11</b> Madeleines: <b>11</b>
Dry products $a_w < 0,50$	Petits beurres, biscuits: <b>11</b>

\* if product with a short shelf-life (< 4 days)

# Advices for icings use

## Icing temperatures

With fondant powders 11 and 17, it is possible to mix at lower temperature (30-35°C).

With some mixing machines, it may even be useless to use any heating.

With fondant powder PLUS, it is recommended to heat at 50-55°C for a better homogeneity and stability. Do not exceed 60°C to keep the icing shiny.

Warm water (60°C) can be used to rehydrate the fondant powders, without any risk for the product to be denatured.

## Viscosity

Adjust the viscosity:

- **by adding water** (to get a more liquid fondant) **or fondant powder** (for a thicker fondant).
- **by adjusting the temperature** (heat more for a more liquid fondant, cool a few minutes to get a thicker fondant).

## Creativity

**Flavours and colourings can be added** to create chocolate icings, mocha icings or fruit icings. The water can also be replaced by **any other liquid ingredient** such as fruit syrups or caramel. (Dosage has to be adapted).





## Sugar paste

The fondant powder allows you to prepare the necessary quantity of dough at the moment you need it. This solves conservation issues or dough drying.

### Basic recipe:

#### Basic formulation:

- 400 g **fondant powder 17**
- 25 g water

#### Process:

- Weight fondant powder 17.
- Add the water and knead until the dough becomes malleable.
- Add eventual colourings and /or flavours.
- Use immediately (forms, toppings, moulded objects, etc).

To preserve the dough after preparation, wrap it in an airtight film.

If you wish to keep the dough for a longer time, or to keep more malleability and less stickiness for several weeks, glycerin and / or fat can be added, according to the following recipes:

#### Basic formulation:

- 400 g **fondant powder 17**
- 20 g water
- 10 g glycerin

#### Process:

- Weight fondant powder 17.
- Add the water and the glycerin and knead until you get a malleable dough.
- Add eventual colourings and /or flavours.

#### Basic formulation:

- 400 g **fondant powder 17**
- 25 g water
- 25 g melted vegetable fat
- q.s. emulsifier

#### Process:

- Weight fondant powder 17.
- Add the water, the emulsifier and the fat just melted and knead until you get a malleable dough.
- Add eventual colourings and /or flavours.



## Butter cream

### Basic formulation:

- 1000 g **fondant powder 11**
- 100 g water
- 270 g butter
- q.s. flavours and colourings

### Process:

- Weight the fondant powder and add the water.
- Mix.
- Add the softened butter and whisk.
- Garnish or fill in your cake.

## Manons pralines

The success of the Manon praline comes from the subtle combination of the coffee flavour of the interior cream and the white chocolate of the coating. The fondant powder use is particularly interesting in this application to better control the water content of the praline. It compensates a part of the water brought by the dairy cream for a longer shelf-life.

### Basic formulation:

- 2000 g **fondant powder 11 or 17**
- 1000 g white chocolate
- 400 g dairy cream
- 1000 g vegetable fat
- 50 g mocha flavour

### Process:

- Temper the white chocolate.
- Mix with fondant powder and flavour.
- Add cream.
- Add fat and whisk for a few minutes.

### *To fill in the white chocolate pralines:*

- Put the cream in a white chocolate shell (ready to use or directly moulded with tempered white chocolate).
- Let it cool down in the fridge.
- Cover the praline with white chocolate.





## Cerisettes

### Basic formulation:

- Fondant powder 17
- Cherries with kirsch
- Black chocolate
- Water
- Chocolate vermicelli or any other decoration element
- Invertase

### Process:

- Drain the cherries for a minimum of 12 hours.
- In a bowl, mix 400 g fondant powder 17, 47 g water and the invertase\* and heat to 70°C.
- Dip the cherries in the fondant.
- Dip the cherries (coated with fondant) entirely in the chocolate, and then set them on a plate covered with chocolate vermicelli.
- Let the chocolate harden before you move the cherries.
- Wait for some days to some weeks\* before eating the cherry cream centers: the fondant in the centre of the chocolate shells will become smooth.
- Temper the black chocolate.

\*Tip: Do not dip the cherry stem in the fondant so as to ensure greater chocolate shell homogeneity.

\* see the conditions of use (dosage, T°, mixing time) and properties (time before liquefaction) of your invertase

## Cherry cream centre

Below recipe is a variation with alcohol of the famous «cerisette» praline. The centre obtained is perfectly white and creamy. In the course of time, it will become more liquid due to the alcohol and the invertase present in the cherry.

### Basic formulation:

- 1000 g fondant powder 17
- 125 g water
- 30 g glucose syrup
- 145 g invert sugar
- cherries in alcohol
- tempered chocolate
- invertase

### Process:

- Pour the chocolate in moulds and let it cool down.
- Place a cherry in each praline.
- Mix fondant powder 17 together with water, glucose syrup, invert sugar and the invertase\*.
- Heat to 32-35 °C.
- Cover the cherries with the cream obtained.
- Let cool down for a few minutes.
- Close the shells with the tempered chocolate.

### Tip:

To prevent the cherry from floating on the surface of the cream and deforming the bottom of the praline, the shells should be moulded in two phases. A second layer of chocolate is applied on top of the first layer. The cherry is placed before the chocolate is completely dry so that the cherry sticks to it and stays in the bottom of the shell.

\* see the conditions of use (dosage, T°, mixing time) and properties (time before liquefaction) of your invertase



## Truffles

Originally exclusively used to refer to the fleshy fungus so famous in the French gastronomy, the word “truffle” has also long been used to refer to a praline made of butter and chocolate, shaped in the form of the famous delicacy. It is now used for a large variety of products made on these basics. The butter is replaced by vegetable fat or dairy cream. The chocolate can be merely cocoa. The relative part of each ingredient is not defined. The quantity of sugar is not defined either, which can lead to white truffles. Alcohol is often added.

### Truffles with dairy cream:

#### Basic formulation:

- 1000 g **fondant powder 11 or 17**
- 200 g dairy cream
- 80 g cocoa
- 2 g salt
- 20 ml rum (38 %)

#### Process:

A truffle paste will be obtained by merely mixing together the different ingredients. The addition of rum is facultative. Variations can be obtained by replacing the cocoa by melted chocolate, by increasing the proportion of dairy cream, by using butter...

### Truffles with white chocolate cream:

#### Basic formulation:

- 400 g **fondant powder 11 or 17**
- 500 g butter
- 300 g white chocolate (tempered)
- vanilla flavour

#### Process:

- Work the butter to soften it.
- Add the fondant powder and whisk until you get an homogeneous mass.
- Add the tempered white chocolate.
- Model at convenience and refrigerate.

Varying the basic ingredients, you can obtain new varieties of truffles. The white chocolate can be replaced by dark chocolate for instance.



## Hard fondant cream / filling

Hard fondant cream is certainly one of the oldest confectionery products using fondant. It is also the basic formulation of the after-dinner mints. It was originally exclusively composed of flavoured fondant. Below recipe provides an alternative using bob syrup for a cheaper formulation.

### Basic formulation:

- 600 g **fondant powder 11 or 17**
- 1200 g sugar
- 180 g glucose syrup
- 250 g water
- 40 ml citric acid
- 4 ml flavour

### Process:

- Cook sugar, glucose syrup and water at 114°C.
- Transfer to a mixing machine and let cool down to about 90°C.
- Add fondant powder and start the agitation.
- When the syrup is homogenised, add citric acid and flavour.
- Mix for 1 minute and check the temperature.
- Pour in rubber moulds at about 75 - 80°C.
- Remove from the mould after 15 to 30 minutes.
- The centres can then be coated with chocolate.

*It is also possible to create less sweet hard fillings:*

### Basic formulation:

- 350 g **fondant powder 11 or 17**
- 150 g dextrose
- 55 g water

### Process:

- Mix the ingredients.
- Heat the dough to 35°C in order to ease the homogenisation and get the handling optimal viscosity.
- Pour in rubber moulds or directly in the chocolate shells.



## Fudges

In the fudge process, the fondant powder acts as a graining agent. The great fineness of the microcrystals allows an ultrafine crystallization, which results in a very smooth and short texture (non-sticky). The same principle can be applied in the preparation of fruit sweets, chewy candies or hard fondant to be coated with chocolate.

### Basic formulation:

- 330 g sugar
- 150 g brown sugar Couplet D3 or BR
- 250 g glucose syrup
- 50 g invert sugar
- 800 g sweetened condensed milk
- 330 g butter (or vegetable fat)
- 1000 g **fondant powder 11**
- salt
- caramel flavour

### Process:

- Prepare syrup by cooking the sugar, brown sugar, invert sugar, glucose syrup and milk at 105°C.
- Add fat and let it boil at 117°C.
- Remove from heat. Add salt, then the fondant powder 11 and the flavour.
- Mix it well.
- Roll out the dough and cut into squares.

Butter is rather used in traditional home recipes. It can be replaced by vegetable fat. This can result in a slight taste modification that can be corrected by a good choice and dosage of flavours.

### Tip :

Different textures and properties of the end product can be obtained by adapting syrup proportion, composition and doneness.



## Bee feed paste

Couplet supplies a Beefondant which is the equivalent of fondant powder 11. Couplet's Beefondant is a first choice ingredient in the process of feeding assistance for bees. As a matter of fact, feeding made with fondant powder 11 will be totally free of additives, free of indigestible sugars, free of toxic compounds such as HMF or free of artificial enzymes that could contaminate the honey. Furthermore, the process is simplified and accelerated by a preparation possible from 30°C.

### Bee candy / Bee feed paste

#### Basic formulation:

- 900 g Beefondant / **fondant powder 11**
- 100 g water

#### Process:

- Mix the fondant powder with the water.
- Heat to 35°C to help homogenisation.
- Pour in the desired packaging (flexible pouch or tray).

### Sweet solutions (light stimulating syrup)

#### Basic formulation:

- 600 g Beefondant / **fondant powder 11**
- 400 g water

#### Process:

- Mix the fondant powder with the water.
- Heat to 35°C to possibly accelerate the homogenisation.

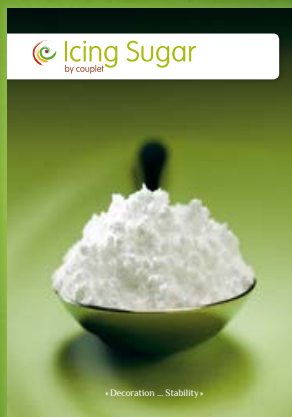
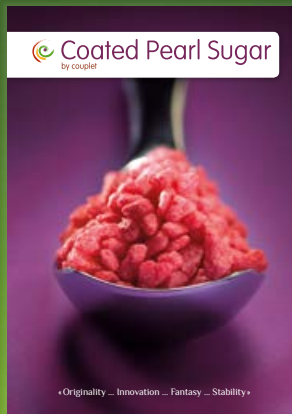
*Using our Beefondant as complementary bee feed, you guarantee a high quality healthy product.*

Note : the beekeepers will add at convenience honey, pollen or alternative protein sources to enrich their paste.



« Fondant powder by Couplet.  
More than just a fondant powder »

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



For more information, please contact our sales service :

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