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★ ★ ★ ★ ★
Keine Stimmen

Making brittle candies



Brittle is a sweet that is essentially caramelized sugar and almond flakes.

Ingredients & Kitchen Utensils

- 50g almond flakes
- 150g sugar
- some butter

On kitchen utensils you will need a baking tray, a löcube, a rolling pin, a saucepan, a food grade plastic bag.

Instruction

Almond flakes spread out on a baking sheet (lined with baking paper) in a preheated oven at 180°C for three minutes to roast. Then remove the baking tray from the oven, turn the almond flakes over and roast again for three minutes.

1. Place sugar in a saucepan and heat over medium heat, stirring constantly.
2. Once the sugar has completely dissolved, remove the saucepan from the heat, stir in the almond flakes and pour onto the baking tray lined with baking paper.
3. Once cooled, place the firm mixture in the plastic bag, seal and knock into morsel-sized pieces with the rolling pin.

Notes

- Sugar burns very quickly after it becomes liquid. Therefore, it is important to time it just right.
- Step 3 must be carried out in quick succession to prevent the mixture from burning and solidifying too early!
- The brittle candies can also be dipped in liquid envelope for refinement.

Image credits

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