

Recipe

Kumquat caramel

Michael Laiskonis

US Pastry Chef Les vergers Boiron





Recipe | Kumquat Caramel

By Michael Laiskonis

For 50 caramels

Kumquat puree
Les vergers Boiron
no added sugar



KUMQUAT CARAMEL

Kumquat puree	100 g
Glucose syrup	125 g
Invert sugar	15 g
Heavy cream (36% fat)	200 g
Sucrose	125 g
Cocoa butter	5 g
Citric acid	2 g

Combine the glucose, invert sugar, cream, puree, and sucrose in a saucepan and bring to a boil over medium heat.

Continue to cook, stirring continuously, to a final temperature of 120°C. Remove from heat and stir in the cocoa butter and citric acid. Pour into a plastic-lined 12cm frame. Allow several hours to cool and set before cutting and wrapping.

Let's cultivate
fruit
excellence



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