

# Vegetal gummy candies

For about 1000g

Recipes realized by Pierre Fournier, our pastry chef

## Agastache taste

References	Ingredients	
	Water	400 g
	Sugar 1	427 g
DIV0003026	Atomized glucose	70 g
DIV0004100	Pectin HM	10 g
	Sugar 2	70 g
	Citric acid in water at 50%	8 g
ACN0005859	Extracts blend agastache taste	5 g



- Put the water in a saucepan.
- Mix the sugar 1 and the atomized glucose and keep for later.
- Mix the sugar 2 with pectin HM, add to the cold water and whisk it.
- Bring to the boil, then add the first mix little by little. Bring to the boil regularly and keep the temperature over 70°C.
- Heat at 110°C, then put the extracts blend and citric acid, continue to stir in.
- Pour into a square frame
- Leave cool then cut.

## Mojito taste

References	Ingredients	
	Water	400 g
	Sugar 1	427 g
DIV0003026	Atomized glucose	70 g
DIV0004100	Pectin HM	10 g
	Sugar 2	70 g
	Citric acid in water at 50%	8 g
ACN0005860	Extracts blend mojito taste	8 g



- Put the water in a saucepan.
- Mix the sugar 1 and the atomized glucose and keep for later.
- Mix the sugar 2 with pectin HM, add to the cold water and whisk it.
- Bring to the boil, then add the first mix little by little. Bring to the boil regularly and keep the temperature over 70°C.
- Heat at 110°C, then put the extracts blend and citric acid, continue to stir in.
- Pour into a square frame
- Leave cool then cut.