

How DO they do that??

For this month's tutorial, I made an information sheet for isomalt. From talking to people and the questions I get, I'm assuming there are a whole lot of people out there that are not familiar with isomalt or they are intimidated by it. NO need to be intimidated. It's fun and SO easy!!! Here's my .02 on isomalt :-)

Isomalt tidbits from Jennifer Dontz

Isomalt is FUN to use! But, you do need to take some simple safety precautions. Where some sort of [gloves](#)... simple latex to thin cotton is fine. The best are the gloves made especially for isomalt. See the link above. The reason is, if you get any of the hot sugar on your skin, you can quickly take the glove off. Can't take your skin off!

I like to melt my isomalt in the microwave at 50% power. Check it every 20-30 seconds. Once it's all melted (I run a stick through it to make sure) it will be bubbling well. Just be careful not to overcook, it can burn. My best recommendation on containers are the [silicone cups](#) we sell. They are best because they won't break and you can reuse every bit of the leftover isomalt. When you are finished playing isomalt, pour out excess on a sil pat mat (we have [Lg](#) and [Sm](#) mats, the small will work fine (TOL169) and let the rest dry in the cup. When dry, squeeze cup to remove scraps and place all in an airtight bag for next time. No waste. You can re-melt isomalt with no problems. Back to playing.. Take the isomalt out of the microwave and let it sit on the counter for a minute or two or until the bubbles have disappeared. Now you are ready to pour into your silicone molds. No grease or anything like that is needed in the molds. Let them sit at room temp until hard. You can feel the back of the mold, if it's really warm, the sugar is not ready to come out. It usually doesn't take long but of course, the size of the mold will determine the hardening time. Pop out when hard. The beauty is, if you mess up, re-melt it!

Any FDA approved silicone mold will "gas". (This means it will have a very faint texture) To clarify your piece (if you wish to), take a crème brûlée torch and hit it quickly. It will clarify it like a snow globe. See our tutorial on making Christmas lights under the tutorial tab on our website. December 2012 is the one, click on the Dec words and the newsletter will download. You don't have to torch, but it's fun, just be careful. Respect the torch.

Also, isomalt is diabetic candy. If you ingest too much, you can have intestinal issues. So I really don't recommend eating the pieces. Small amounts are ok but isomalt really doesn't taste all that great.

ALWAYS store your completed pieces in an airtight container with [desiccant packets](#) (TOL133 \$6.49). You can make them up weeks to months in advance if they are stored in this manner. ALWAYS place your completed pieces on your cake the DAY of the event. Isomalt is very susceptible to humidity and can cloud if left out too long and the humidity conditions are high. You also can help preserve them by spraying with a glaze spray or brushing a glaze on them.

One other REALLY important tip... when placing isomalt in the microwave, all product in your cup needs to be the same temperature. For example, you have some melted and you want more so you add some solid bits. If you put these two different temperatures of sugar in at the same time, the melted may burn before the solid melts. You can add more to your cup, but let the cup harden first. OR, if your cup is getting thick because it's cooling off, you can add the entire cup to reheat as long as all in the cup is the same temp. Hope this makes sense.

That's my best isomalt 101 crash course! The isomalt we sell is SUPER easy to use. If you cook your own on the stove, results can vary. If you have any questions at all, we are always happy to help. Jennifer Dontz – Sugar Delites

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