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How To Make 500 Grams of Belgian Candy Sugar

Wight 500g of white sugar and pour into a Small pot. Add enough water to make thick syrup. Add a pinch of citric acid. Now bring to a boil and keep the temperature between 127°C – 135°C. Because evaporation will cause the temperature to rise, have a small amount of water and add a tablespoon every now and then.

The colour will gradually change from clear, to light amber, to deep red as the boil proceeds. Light candy sugar is a very light yellow colour and takes approximately 15 minutes to produce. Dark candy sugar is a very deep red and can take a little longer.

Once you reach the colour you desire, let the temperature rise to 150 degrees. Once it reaches this level, turn off the heat and pour it into some greaseproof paper. As is cools it will go rock hard. It can then be stored in the freezer until ready for use.