



Clementine Lollipop

Jean-Thomas Schneider

les vergers
boiron 



CLEMENTINE LOLLIPOP

Confectionery recipe / by Jean-Thomas Schneider



100% PGI Corsican
Clementine Purée
Les vergers Boiron

Recipe for 30 lollipops

PGI CORSICAN CLEMENTINE JELLY

100% PGI Corsican Clementine Purée

Les vergers Boiron.....	228.1g
Sugar.....	22.8g
DE40 glucose powder (I).....	45.6g
Carrageenan iota (I).....	3.4g

Mix the sugar, glucose and carrageenan.
Add this mixture to the Corsican Clementine purée.
Bring to the boil.

PGI CORSICAN CLEMENTINE CREAM

100% PGI Corsican Clementine Purée

Les vergers Boiron.....	177.9g
Sugar.....	42.7g
DE40 glucose powder.....	28.5g
325NH95 Pectin.....	5g
Butter 82%.....	60.5g
Tartaric acid.....	0.7g

Dry mix the sugar, glucose, pectin and tartaric acid.
Add this mixture to the PGI Corsican clementine purée.
Bring to the boil.
Add the butter.
Stir.

WHITE CHOCOLATE COLOURED FLOCKING

Fat-soluble red colouring.....	28.6g
White chocolate.....	120g
Cocoa butter.....	42.9g
Sunflower oil.....	8.6ml

Melt the chocolate, butter and oil at 40-45°C.
Add the colouring.
(option: vary the weight for more colour).
Strain.

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