

Maple taffy - Virtual Workshop version

Recipe for 4

Description

A sweet Quebec tradition !

Note

Make sure you get the golden version of Maple Syrup, darker tones (Amber and Dark) have already been precooked to get those darker tones.

Ingredients

Taffy

- 250 Ml Maple syrup Catégory A Golden
- 20 Gr Butter

Preparation

- Preparation time **30 mins**

To prepare before class

You will need :

1 cooking pot (twice as high as the quantity of syrup)

1 candy thermometer

1 Baking pan, to compact the snow

1 spoon, fork or wooden stick

1 ladle

1 can of Maple Syrup (540ml)

1 small cube of butter, about 25g

Some fresh snow, depending on the size of your baking pan

With the Chef

Bring the Maple Syrup to a boil in your cooking pot, on high heat. It will take between 7 and 8 minutes of boiling before achieving a temperature of 115C/240F, to be sure of it use your candy thermometer if you have one.

If you notice your maple syrup overflowing, drop your little cube of butter in there, it will settle down.

While your maple syrup is boiling, prepare the snow in your pan, make sure it is nicely compacted.

Once the right temperature of your syrup achieved, turn off and remove from heat. Let it rest for about a minute and you can now pour the hot maple syrup with your ladel onto your snow.

Let it sit in the snow for a couple seconds, until it slightly solidifies, then you can roll the maple syrup taffy around your stick.

Bon appétit!