

Ingredients

Quantity:	Measure:	Ingredients:	Description:
150	ML.	Water	
450	Grammes	Sugar, Castor	
2.5	ML.	Cream of Tartar	
15	ML.	Glucose Liquid	

Method

Dissolve the sugar in the water in a large, heavy-based pan over a low heat. Wipe down the sides of the pan with a brush dipped in cold water to prevent crystals forming.

Dissolve the cream of tartar in a little water or glucose liquid, then stir into the pan. Bring to the boil and boil steadily to 115°C/242°F when a drop of icing forms a soft ball when dropped into cold water. Slowly pour the syrup into a heatproof bowl and leave until a skin forms. Beat the icing with a wooden spoon until it becomes opaque and firm. Knead until smooth. Warm in a heatproof bowl over a pan of hot water to soften, if necessary, before use.