

How to Flavor Culinary Crystals™

INGREDIENTS

- Original Unflavored Culinary Crystals™ or Sugar-Free Unflavored Culinary Crystals™
- Culinary Crystals™ flavor base
- Culinary Crystals™ flavor oil

EQUIPMENT

- Cookie sheet
- Silpat® non-stick mat or parchment paper

The problem with trying to flavor traditional popping candy is that the moisture in most flavoring agents will cause the candy to pop prematurely. Culinary Crystals™ exclusive Savor System, solves this problem.

The process is simple.

In a saucepan, heat 2 inches of water to a simmer. Remove from heat and place flavor base jar in water until contents melts. In a bowl, measure out 1/2 teaspoon of liquified base for each ounce of crystals that you want to flavor. Mix in 2 - 3 drops of flavor oil for each 1/2 teaspoon of base. Add crystals to flavored base and mix thoroughly to coat. Spread out the coated crystals on cookie sheet lined with Silpat® or parchment paper. Place sheet in freezer for 30 minutes.

Remove crystals from freezer. The flavor coating will now be solidified. Flavored crystals can be served immediately or placed in an air tight container where they will keep for several weeks.

Culinary Crystals™ can be enjoyed on their own, used as a garnish for other dishes, or incorporated into various desserts.

Keep in mind that the crystals are susceptible to humidity and other moisture. The flavor coating will provide some protection, but if left in open air for an extended time they will become soft and lose their effervescence. Direct exposure to water or water-based liquids will cause the crystals to pop prematurely.

Unused flavor base can be resealed in jar and stored at room temperature where it will re-solidify until next use.