

Module 4

Calamansi Candy

Ingredients:

10 tbsp. Starch
1 1/4 cup Water
1 1/2 cup Sugar
1/4 cup Glucose
4 tbsp. Calamansi juice
1/8 tsp. Citric acid
1/4 tsp. Food color
1/4 tsp. Calamansi oil

Utensils/Supplies:

Heavy saucepan
Stove
Ladle
Measuring spoons
Measuring cups
Trays, knife
Spatula, plastic bag
Refract meter

Procedure:

1. Mix cornstarch and water. Stir to dissolve.
2. Place the mixture in a heavy saucepan and bring to a boil with continuous mixing.
3. Boil for 2 minutes.
4. Then add sugar and glucose. Stir to dissolve sugar and glucose.
5. Continue boiling until the solution reaches a soluble solid of 78-80%. This can be determined with a refract meter.
6. Add food color if desired and calamansi juice with citric acid.
7. After boiling, add calamansi oil.
8. Pour the mixture into trays. Stand for 2 to 3 hours.
9. Cut into desired sizes and shape with a spatula. (If no spatula is available, use knife).
10. Roll in granulated sugar, strain to remove excess sugar.
11. Pack in plastic bag.