

OPALINES RECIPE (CAKE DECORATION)

The Recipe

<https://cuisinedaubery.com/recipe/opalines-cake-decoration/>

Opalines are transparent sugar tuiles that are used in cake decorations, but also for plated desserts and sugar showpieces

Preparation Time: 5 Minutes

Cooking Time: 11 Minutes

Ready in: 15 Minutes

Skill: Easy Level

Cuisine: French Cuisine

Courses: Base, Dessert Decoration,

Ingredients

*Method #1

some Sugar

some Butter

*Method #2

some Sugar

*Method #3

3/4 Cup 'pouring' Icing Fondant (not rolling fondant) (180 grams)

1/3 Cup Glucose syrup (100 grams)

some Food Coloring

*Method #4

some Isomalt Sugar

Steps

Method 1 (sugar and butter : Easy to do but become golden)

1. Let the Butter soften at room temperature for 30 minutes
2. You will need a silicon mat (or a "silpat"), or at least parchment paper
3. Once the Butter is soft, spread it using a brush (or even your fingers)
4. Make sure you're not using too much butter ! It would turn the opalines into an awful piece of greasy caramel

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5. Sprinkle generously some Sugar
 6. Shake the pan to spread the Sugar and coat the entire surface, then flip over a sink and shake to remove the excess of sugar
 7. Using a round cookie cutter, or even a glass with sharp edges, press and twist to create some circles on the mat
 8. You can make circles of different sizes, you may even make circles inside other recipes to create "rings"
 9. Bake in pre-heated oven at 360 F / 180 C or about 11 minutes
 10. Take the pan out of the oven and allow to cool down for about 2 minutes
 11. Lay a parchment paper on top
 12. Lay another pan
 13. After 15 minutes, flip and start removing the sheet very carefully
 14. Be careful, as opalines can be fragile and can break
- Here's the "ring" I talked to you about

Colored opaline with the method 1

1. Simply use food coloring
 2. Pour one drop on sugar
 3. Then, stir into a frenzy the sugar and the food coloring. Use a hand whisk or even a fork
 4. You know the next steps, use this colored sugar for the "method 1" we previously saw
- Here's your Colored Opaline

Method 2 (ground caramel)

1. With this method, cook some Sugar (caramel) and pour onto a silicone mat
2. Let the caramel cool down and become solid, then grind in a food processor
3. Sprinkle the caramel powder onto a silicone mat
4. Bake the powder in the oven (same as previous method)

Method 3 (Glucose and icing fondant : more difficult to do but opalines stay transparent)

1. Heat the 'pouring' Icing Fondant (not rolling fondant) (3/4 Cup or 180 g) and the Glucose syrup (1/3 Cup or 100 g) to 345 F / 175 C. Be aware that this is NOT "rolling fondant" but another type of fondant, the icing fondant used to glaze éclairs for instance !
2. You may add a few drops of Food Coloring to obtain Colored Opalines
3. Pour on a silicon mat (silpat) and allow to cool (30 minutes)
4. Crush using a food processor or a blender
5. Sieve the powder onto a Silpat (you may use a stencil)
6. You may use round cookie cutter to create circles
7. Place in a 360 F / 180 C pre-heated oven until the opaline has melted.

Method 4 (Isomalt: easiest method, and opalines stay transparent)

1. This is the simplest method, and the most effective
2. Simply sprinkle Isomalt Sugar on a silicone mat (called "silpat") and bake. The isomalt melts
3. And if you want colored opalines, mix with food coloring before baking

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