



Cake & Sugar Art

MARZIPAN

INGREDIENTS

2 cups sugar
large pinch of cream of tartar
4 tablespoons water
3 ½ cups ground almonds
2 egg whites
3 cups icing sugar (sifted)
almond essence (optional)

EQUIPMENT

sugar thermometer
marble slab, or heavy-duty chopping board

METHOD

1. Warm sugar and water in a large saucepan, over a low heat, until all the sugar has melted.
2. Add the cream of tartar and bring to the boil.
3. Boil rapidly until the syrup reaches 118 C (245 F). Do NOT over boil as this will make the paste difficult to handle.
4. To test the paste drop a small ball into a cup of cold water - it should form a soft ball when rubbed between the fingers. Now remove saucepan from the heat and place its base in cold water.
5. Immediately add the almonds and egg whites and stir.
6. Return the saucepan to a low heat and stir until mixture thickens.
7. Place thickened paste onto the marble slab (or large chopping board) and work it, folding it from the edges towards the middle, until it cools and thickens.
8. When paste is cool, knead it, adding the icing sugar, until it is smooth. It will take up to half its weight in icing sugar.
9. A few drops of almond essence may be added to enhance the flavour.