

CHOCOLATE PASTILLAGE

Sugar, Powdered, Unsifted	907 g
Cocoa Powder, Dutch Processed	170 g
Cornstarch	155 g
Gelatin Sheets, 160 Bloom	22 g
Water, Cold	170 g
Vinegar, White	28 g
Glucose	14 g

Procedure:

1. Bloom gelatin in cold water for 5 minutes
2. Warm water and gelatin to dissolve
3. Add glucose
4. Add vinegar, reserve
5. Combine powdered sugar, cocoa powder and cornstarch. Add the liquid and mix by hand.
6. Adjust for consistency.

Special Notes:

- No need to sift dry ingredients.
- Cocoa powder is for appearance.
- Cornstarch is added for smoothness and drying abilities.
- Gelatin is for structure.
- Glucose is for pliability. You can add a small amount more for more flexibility.
- Vinegar is added for drying (acid).
- A small amount more will allow the paste to dry quicker.
- I recommend hand mixing, yields a stronger pastillage due to less air being incorporated.