

Ingredients

Quantity

1.25

Quarter

Measure

Teacup

Teacup

Ingredients

Sugar

Water

Method

Use a copper un-lined vessel, because copper is responsive to the heat, the pan gives instant control as one boils the syrup to just the right temperature.

To make a sugar syrup, add a quantity of sugar to a heavy-bottomed pan. Add some water to cover it. The exact amount is unimportant, but the more water you add, the longer your syrup will have to boil to evaporate the extra water. The higher the temperature to which you cook the syrup, the harder it will set when it cools.

To prevent the sugar syrup from forming into crystals, add a bit of acid (lemon juice) to retard this tendency. You also do not stir the syrup once it begins to boil. Carefully wash down the inside of the pan with a damp pastry brush to dissolve any crystals that have formed at the edge.

Once the syrup reaches the desired temperature, the bottom of the pan is plunged into a bowl of cold water or the syrup is poured into a heat-proof measuring cup or other cool receptacle to stop the cooking.