

1) The theme of this lesson is coloring isomalt. We will master all types of food colors, we will analyze several methods of coloring isomalt, including how to make it matte.

You will learn:

- \* what food dyes are suitable for coloring, and which ones should be avoided
- \* why food coloring curdles and doesn't spread out evenly. How to avoid it.
- \* how to dye isomalt with liquid food color, powder, and kandurin

In general, as you may have guessed, the lesson will be very interesting and informative.

Let's get started

2) There are two main categories of food colors: water-soluble and fat-soluble. You can read about which group the food coloring belongs to on the packaging. Fat-soluble colorings usually have markings, such as choco color, oil color, etc.

In addition to the categories, there are different types of food colorings: dry, liquid, gel and, paste. There are also universal colorants, such as titanium dioxide, kandurins, and highlighters.

In order to figure out which dye should be used to color the isomalt, and how to do it correctly, you need to know its characteristics and components.

For your convenience, we have gathered all the information, which you can find in our Guide.

3) First, let's figure out how to color isomalt with liquid dyes.

The very first and most important rule is that the isomalt must cool down to a gel consistency.

If you add a liquid dye to the boiling or very hot isomalt, you will get a reaction from the temperature difference between them. The dye will burn and curdle. It will be difficult to mix it evenly due to the remaining grains, and in some cases completely impossible. We will demonstrate this reaction a little bit later.

The second rule is to add a little food coloring, as much as a drop from the tip of the skewer. This makes it easier to control the intensity of the color.

And now about our preferences. As you already know, liquid dyes can be fat- or water-soluble. We prefer to use water-soluble dyes. They are water-based so that the candies will

turn out clear. With fat-soluble dyes, the base is oily, and it will get isomalt to look cloudy. At times it is almost imperceptible, and sometimes it is very striking. Even if using dyes of the same brand, the result varies. All that you can do is experiment.

Also, liquid water-soluble dyes are divided into a gel, paste, and water. We advise you to prefer gel or paste because they contain less moisture, which is bad for the isomalt. In addition, the water-based dye is less concentrated, which means you will have to add more of it, and therefore you will be adding more moisture into the isomalt.

If you've poured the food coloring into the isomalt, and it doesn't spread evenly, wait until the mass cools down and becomes more gelatinous. Mix it well, and reheat it to the working condition. On the contrary, you can also heat it up if the mass is very cold and is heavy to mix.

4) Now we will show you how to make the matte isomalt. To do this, you need to add titanium dioxide to it. Any white food coloring is titanium dioxide. We are using gel. As you can see, the isomalt has not cooled down enough, and the dye is hissing and boiling, this is the very reaction that we've talked about earlier on. If your dye won't tolerate high temperatures well, it will curdle. Therefore, do not rush, it is better to give the isomalt time to cool down to a gel consistency.

Dioxide can be added in dosage. A small amount will give the effect of translucency, haze. If you want a thick, opaque color, add more.

These are the lollipops we've managed to create.

5) Isomalt is dyed with dry dioxide the same way as with any other powder color. We will show you this method by using a green water-soluble dye.

It doesn't matter whether you use a water- or a fat-soluble dye to color your isomalt with powder color. It is added to the dried granules of isomalt and mixed well.

Next, we'll put the stew-pan on the stove and heat the isomalt, just like we would without the dye, and bring it to boil.

What are the pros and cons of this method? Time-saving is a definite plus. You will not need to wait for the isomalt to cool down in order to color it. It will be more than enough to cool it to the desired operating temperature and then you can start making the decor. If you don't have a liquid dioxide, you can pour a dry one and get a white matte isomalt, which can be later dyed in any color using gel dye. It's also possible to dye melted isomalt with the powder color, but it will be difficult to smooth all the grains.

The second plus of using the powder color is that you're not mixing in absolutely any moisture, which is isomalt's worst enemy. With powder colors, you can safely dye isomalt into rich colors, for example into black color.

And now let's talk about minuses, which are not that significant. It is difficult to control the extent of the coloration of isomalt when using the powder color. This will not be a problem if you need a bright saturated color, but it will be more difficult to get delicate pastel colors without any experience in working with isomalt and not knowing the right concentration of the dye.

So, we've melted the isomalt, give it a little time to cool down, and pour the lollipops.

These are absolutely clear candies we've got. For comparison, let's show you a lollipop that is dyed with dry fat-soluble dye. As you can see, they are both quite clear. It is almost impossible to notice slight cloudiness in a candy, colored with a fat-soluble dye. Therefore, you can use both, especially if you are making an opaque, matte decor. If you are looking for a more clear outcome, we advise you to first test the dye on a small amount of the isomalt.

6) Now let's move on to working with kandurin. It is a color with shiny particles. There are different fractions of the particles, that's why some kandurins look like solid glitter dust, while others consist of a powder and glitter. They can be used dry, or diluted with vodka or alcohol.

Let's take the melted isomalt, and pour it onto the rug. While the isomalt is still hot, apply kandurin to its surface. Now, take the burner and start melting. With the burner, we will change the direction of the pattern and heat the isomalt so that the kandurin would spread better. Let's add more kandurin to more shiny elements, and use the burner again. If you've applied a lot of kandurin and you want the isomalt to shine through it, drop a small drop of vodka on top, it will help it to disperse.

Now we will show you what effect you can get when adding kandurin to the isomalt itself. You can add it for the both dry and melted mix.

We will take the same blue isomalt, add dry blue shimmer kandurin and mix.

Our isomalt thickened a lot, let's heat it up a little.

These are the overflows that emerge in the isomalt.

Let's pour some lollipops and add the skewers

Heat a cooled lollipop with a burner to insert a skewer.

Look at the lollipops we've got. Do you see how beautifully the kandurin shimmers?

By using the dyes and kandruines you like, you can create different decors with imitation of stone, space, or any other theme. They look unusual and very beautiful, don't they? Feel free to experiment and you will achieve wonderful and amazing results.