

Production

Production

Sweets, lollipops and caramels are made in the factory located in the south of Paris, at Bondoufle.

Calissons, nougats and marzipan are made in the south of France, in a little town called Le Poet.

Candies Production

Into large copper kettles, sugar and glucose are mixed and cooked until the temperature of almost 284°F ! We obtain a paste that will help for candies, filled or flaky candies production.

A specific machine enables to mix, knead and cool down the paste in order to obtain a smooth and homogenous paste. Afterwards, the paste is spined in a thin long roll according to the shape wanted (round, oval, barley sugar…). Concerning filled and flaky candies production, fodder and flaky come just before this step.

Candies are now ready to be wrapped up and just wait for you to be eaten !

The Cooker

Candies manufacture

Calissons manufacture

Nougat
Dominos

Marzipan manufacture – The counting frame

The workshop painting

Calissons and nougats production is still the same since the firm creation : the company has known and wanted to keep intact handcraft production process.

Calissons production is completed in two steps:

paste preparation

calisson setting up

Almonds are blanched then crushed with candied melons and fruit syrup is added. Base is later wafer-coated and the upper side of the calisson is topped with icing sugar.

Nougat manufacture is ensured in copper cauldrons.

Honey and sugar are molten, and mixed egg-whites are incorporated into the mixture. One adds there sugar beforehand warmed up at high temperature, which stabilizes the paste and gives it the final aspect that you all know : typical of the recipe of Montélimar nougat. The incorporation of vanilla, almonds and roasted pistachios is made in end cooking.

The paste is then run in the papered bread moulds of host. The nougat is unmoulded and sawn according to the desired form (dominos, bars…)

Marzipan manufacture

Each ingredient is precisely weighed in order to preserve the same taste and the same texture at each manufacture.

A syrup is prepared at a temperature thoroughly controlled because a difference of a few degrees can degrade the gustatory quality which would obstruct the shaping stages of the subjects.

During this time, almonds are reduced into powder to facilitate their mixture with the other ingredients. When syrup is ready and has reached the temperature needed, syrup is versed on the almond powder then icing sugar is added. The whole paste is well mixed in order to obtain an homogenous and flexible paste.

The paste is then put into a cold room in order to cool quickly and thus to stop cooking. It is now ready to be moulded according to the desired form.

The paste passes through a machine called "counting frame" in order to obtain almond paste balls which are then marked by a plug to take the aspect of an apple, an apricot or another fruit.

Certain subjects are completely moulded by hand. Indeed, the hand casting makes possible to bring a great design and detail taste that we cannot obtain by machine. The subjects are finally painted with food dyes or glazing of various colors!