Dalgona candy from Squid Game



Consejo del chef

Press without cutting it completely, set aside to cool. Repeat the process until you have all the cookies.

Raciones para 6

- ❏ **50 gr** White sugar
- ❏ **3 gr** Baking soda

1. Heat the sugar in a non-stick pan, stirring gently, until it m and it melts and has turned into a non very dark caramel.
2. Remove from heat, cool a bit, and pour then the baking soda. Stir with a spatula and place immediately into a tray with parchment paper.
3. Press them a little with the base of a greased plate until they are flat. Remove carefully before the caramel is cold and use the mould with the shape we want to use on the centre.

Chef's Notes

https://cookinglovers.teka.com/en/receta/galletas-dalgona-candy-de-el-juego-del-calamar/