



CANDY PAPER

N° 2 - 2026

In the heart of Vienna and Salzburg we create handmade candies in small batches. Freshly cooked, pulled and cut by hand. Many of our traditional varieties are based on recipes passed down since 1895. And yes — you are very welcome to watch.

www.zuckerlwerkstatt.at

info@zuckerlwerkstatt.at

+43 1 890 90 56

WHERE TASTE BEGINS

Before we start cooking, pulling or cutting, everything begins with selecting the ingredients. Because what is meant to taste good in the end has to be chosen well at the beginning.



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Often, a new recipe does not begin in the cooking pot, but with the search for the right producers. For people and businesses to whom quality matters just as much as it does to us – and whose products bring exactly what we are looking for: flavour, character and individuality. It is especially nice when all of that is found close to home. Because for us, regionality is not an afterthought, but part of quality.

We found one of our suppliers in the Wachau: Bailoni, one of Austria's most traditional liqueur producers. A company known not only for high-proof spirits but also for its own apricot orchards, for a long-grown history and for products in which all of this continues to resonate.

And we capture this quality in every Bailoni fruit jelly we make. The apricot brings not only wonderful fruitiness but also an unmistakable character that emerges when origin and craftsmanship come together.

WE OPENED THE BOOKS.

We only open our recipe books on rare occasions. For our certification as a regional producer, however, we did grant some insight. The process involves verifying where our ingredients come from, what we purchase and how transparently our claims of origin can be traced. We have been certified by AMA since 2019. We actually quite like that it requires careful attention – after all, quality often begins where one prefers to know for sure.



All the things a Zuckerl can be



A sweet yes (JA)!

One small word that changes everything. Our wedding candies with a "JA!" motif, delicate orange flavour and a golden shell accompany the big moment in a particularly lovely way. And once you said „I do“, it officially applies: you may now enjoy the candy.

A silkily glossy classic

Our silk candies gain their special shine by pulling the sugar on the hook. Naturally, such an elegant speciality deserves equally refined flavours – from Zotter chocolate to hazelnut to mountain pine. A candy with tradition, shine and very good inner values.

A wrapped piece of Vienna

At our Herrengasse location, we have recently begun cooking and cutting Viennese caramel. They are wrapped by our Rose Forgrove 22B: a roughly 70-year-old double-twist wrapping machine from England. And because good machines may be allowed a little vanity: Rose loves when people watch her wrap. Of course, our Viennese caramel does not come alone, but in very good company – for example with sea salt & vanilla, toasted almonds, pistachios, grey poppy seeds or espresso.

A perfect team

Our candies are made entirely by hand. But one hand is nowhere near enough – most of the time it takes four, and for more elaborate rock candies even six. At our Viennese show manufactory near Albertinaplatz (Führichgasse 3) you can experience a 90-minute live demonstration and see how a motif candy is made using traditional craftsmanship – and why good craft sometimes simply needs more than two hands.

A sweet, personal keepsake

Candies made with individual motifs, flavours and colours for special occasions. Have an idea in mind? We will turn it into a Zuckerl (candy).

1010 Vienna, Führichgasse 3

Shop, live candy-making & guided tours

1010 Vienna, Herrengasse 6–8

Shop & caramel production

5020 Salzburg, Wiener-Philharmoniker Gasse 3

Shop & live candy-making

