

Citrus fruit paste

Recipe for 12

Description

Small citrus confectionery

Note

The cooking temperature is very important, a thermometer is essential in the best of cases.

The choice of your pectin can make the difference, here we use Pectin NH from Sosa.

<https://www.abceballuxe.com/> <https://www.france-decor.fr/>

Ingredients

Fruit paste

- 410 Ml Water
- 280 Ml Orange juice
- 130 Ml Pink grapefruit juice
- 50 Ml Lemon juice
- 20 Ml Lime juice
- 1 Clove(s) Vanilla bean
- 840 Gr Sugar
- 18 Gr Pectin
- 200 Gr Glucose

After cooking

- 4 Gr Lemon juice
- 4 Ml Water

Finish

- 500 Gr Sugar
- 10 Ml Lemon juice

Preparation

- Preparation time **90.00 mins**
- Resting time **60.00 mins**

Befor cooking

Prepare a plate, ideally

30 x 30 cm and 1 cm thick

Butter this plate, cover it with aluminium foil (or parchment paper), butter the aluminium foil again.

Cooking

Be sure to use a heavy-bottomed saucepan.

In the saucepan, boil the water, the fruit juice and the seeds of the vanilla pod, then pour in the pectin mixed with 90 gr of sugar, whisk gently to mix the pectin.

Add the remaining caster sugar in three batches, after each boiling, add the glucose to finish.

Continue cooking after boiling until 110C, whisk continuously during cooking, so that it does not

stick or burn.

After cooking

Remove from heat and add the citric acid solution (water + lemon juice)

Whisk vigorously for a few seconds, then pour into your aluminum foil lined baking sheet.

Let stand on the counter or in the fridge until cool,

Finish

In a bowl, mix the sugar and lemon juice with a fork.

Cut your fruit dough into 2 cm cubes, coat the fruit dough squares with this mixture.

Store them in an airtight box protected from humidity.

Bon appétit!