

Seasonal pate de fruit, crystallized sugar

Recipe for 12 Tapas

Description

Note

Use a sugar thermometer for this recipe

Ingredients

Pate de fruit

- 205 Ml Water
- 140 Ml Orange juice
- 65 Ml Pink grapefruit juice
- 25 Ml Lemon
- 10 Ml Lime
- 0.50 Unit(s) Vanilla bean
- 420 Gr Sugar
- 9 Gr Pectin
- 100 Gr Glucose

Tartaric acid

- 0.50 Tsp Lemon juice
- 2 Gr Water

Coating

- 500 Gr Sugar
- 2 Tsp Lemon juice

Preparation

- Preparation time **1200 mins**

Pate de fruit

In a pot, bring to a boil water, fruit juice, vanilla beans and orange zests. Then pour a mix of pectin and 45 of sugar. Mix well to avoid lumps.

Once boiling add a bit of the remaining sugar (do it 2 or 3 times until you poured all the sugar), then add the glucose. Cook at 110 °C while whipping non stop to make sure it doesn't burn.

Acid

Remove from heat and add the acid.

Whip vigorously for few seconds and pour in a mold covered with greased aluminium foil (30 x 30cm, 1 cm thick)

Finishing

Let cool down and cut in 2cm squares.

Coat the pate de fruits with sugar

Bon appétit!