

Yuzu pâte de fruit

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LÉONCE BLANC YUZU PURÉE





Bottle
500 g



Ingredients

(for two 30x40cm frames - 600 2x2cm pieces)

Citric acid	12 g
Water	6 g
Granulated sugar	120 g
Yellow pectin	28 g
 Léonce Blanc apple purée	400 g
 Léonce Blanc yuzu purée	700 g
Granulated sugar	1200 g
Glucose	280 g

PREPARATION:

Put the 2 frames on greaseproof paper.

Prepare the acid solution by combining the citric acid with water. Set aside.

Mix the 1st weight of sugar with the pectin. Set aside.

Gently heat the **Léonce Blanc** apple and yuzu purées in a saucepan.

At 40°C, add the sugar and pectin mixture. Mix well and bring to the boil.

Add the remaining sugar and the glucose and mix well.

Bring to the boil and cook until the temperature is 107°C (75° Brix).

Immediately add the acid solution (water/citric acid) stirring continuously.

Immediately pour the mixture into the 2 frames.

Leave to cool at room temperature.

Cut the fruit jellies with a guitar cutter to your preferred size.

Roll them on all sides to coat with granulated sugar.

Shake to remove the excess sugar.

Lay out on a fine rack in a single layer and air dry for at least 3 days.

Store in an air-tight container or wrap.

