



Grapefruit-Campari Pâte de Fruit

Grapefruit Pâte de Fruit

375g grapefruit juice
125g lime juice
50g sucrose (1)
14g yellow pectin
650g sucrose (2)
83g glucose powder
4g citric acid

1. In a large heavy sauce pan, heat the grapefruit and lime juices to 40°C/104°F.
2. Combine first measurement of sucrose (1) and pectin and whisk into purée. Bring to a boil, stirring continuously.
3. Add remaining sucrose (2) and glucose. Cook to 106°C/223°F.
4. Remove from heat and stir in citric acid.
5. Pour into a Silpat lined frame or flexipan forms and set at room temperature.

Campari Pâte de Fruit

225g lemon juice
150g Campari
50g sucrose (1)
10g yellow pectin
375g sucrose (2)
75g glucose powder
7.5g citric acid

1. In a large heavy sauce pan, heat the lemon juice and Campari to 40°C/104°F.
2. Combine first measurement of sucrose (1) and pectin and whisk into purée. Bring to a boil, stirring continuously.
3. Add remaining sucrose (2) and glucose. Cook to 106°C/223°F.
4. Remove from heat and stir in citric acid.
5. Pour into a Silpat lined frame or flexipan forms and set at room temperature.