



## Fruit Jelly Sweets Starter Kit

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[b]Amount:[/b] 1700 g [b]Preparation Time:[/b] approx. 60 minutes, drying time approx. 1 hour. [b]Shelf Life:[/b] approx. 1 month.

### *Comment faire*



**1** [b]Ingredients:[/b] 45 g citrus pectin 50 g citric acid 500 g dextrose monohydrate 3 ml red coloring 7 ml raspberry flavour [b]Tools:[/b] 1 syringe 2 ml 1 saucepan (min. 2 l) 1 scales 1 whisk 1 candy mat or baking paper 1 spatula 1 ladle baking paper 1 baking tray/form [b]You will also need:[/b] 845 g ordinary sugar 500 ml water

**Instructions:** 1. Heat up 500 ml of water in a saucepan until it is lukewarm. 2. Mix 45 g citrus pectin and 85 g sugar and whisk it in the lukewarm water. 3. Let the mixture boil for 2-3 minutes, stirring until everything is dissolved. 4. Add 760 g sugar – a little at a time - whilst stirring. 5. Add 500 g dextrose monohydrate in the same way. 6. Let the mixture to boil for 15 minutes whilst stirring. 7. Add a citric acid solution made from 7 ml ( $\frac{1}{2}$  tbsp) citric acid dissolved in 2 tbsp of hot water. 8. Remove the saucepan from the heat, skim the bubbles off the mixture if necessary and allow to cool slightly. 9. Add 3 ml of red coloring and 7 ml of raspberry flavour. 10. Line a small baking tray with baking paper and pour in the fruit jelly, approx. 1-2 cm thick. 11. After about an hour, the fruit jelly can be cut into little squares with a knife or a pair of scissors. Turn the the fruit jelly in sugar, adding [b] a small amount [/b] of crushed citric acid.