

# Raspberry and Rose Pâtes des Fruits Recipe

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Prep. time : 15 minutes

Cook time : 10 minutes

Ready in 25 minutes plus cooling

Level : Advanced

## Ingredients:

- Raspberry puree 445g (15.7oz)
- Sugar 540g (19oz)
- Glucose syrup 105g (3.7oz)
- Yellow pectin 12g (3Tsp)
- Citric acid 10g (2Tsp)
- Water 5g (1Tsp)
- Rose water to taste

## Directions

1. Prepare 15cm x 15 cm (6" x 6") pan, and line it with parchment paper.
2. Combine the pectin with 100g (3.5oz) of sugar and 100g (3.5oz) of raspberry puree.
3. Put the rest of the puree, the rest of the sugar and the pectin mixture into a saucepan and stir to combine.
4. Bring the mixture to a boil and add glucose syrup.
5. Continue cooking until the mixture reaches 107°C (225°F) stirring occasionally.  
Remove the pan from heat, add the citric acid and a few drops of rose water.
6. Stir well, and pour the mixture into the prepared pan immediately.
7. Leave it to set, preferably overnight.
8. Cut pâtes des fruits into squares and roll them in caster sugar.