



# Passion fruit « Pâtes de fruits » flavoured with cherry tree's flower

*For about 1000g*

## Passion fruit / Cherry tree's flower « pâte de fruit »

<i>References</i>	<i>Ingredients</i>	
	Passion fruit puree	400 g
	Granulated sugar (a)	70 g
DIV0004053	HM pectin Sevarome	10 g
	Granulated sugar (b)	427 g
DIV0003026	Atomised glucose Sevarome	70 g
ACN0005269	Cherry tree's flower flavouring (natural)	1 g

- Melt the passion fruit puree in a saucepan without heating too much.
- Mix the granulated sugar (a) with the HM pectin; add in the purée and stir with a whisk.
- Mix the granulated sugar (b) with the atomised glucose and add 1/5 to the saucepan. Bring to boil.
- Add the rest in four times with stirring and bringing to boil at each time (the HM pectin is not thermo reversible and start setting under 70°C).
- Cook until 105°C with stirring.
- Add the cherry tree's flower flavouring and poured in metal frames.
- Leave it completely cooling before cutting and enrobe the "pates de fruit" in granulated sugar.