

Pate de Fruits Formulas

All amounts are in grams and are based on 1000g/1kg Boiron Puree

PUREE	SUGAR	GLUCOSE OR CORN SYRUP	CITRIC ACID	PECTIN
Apricot	1140	250	14	24
Banana	900	120	16	24
Blackberry	1260	170	16	24
Black Currant	1170	200	15	24
Blood Orange	1100	200	12	25
Blueberry	1050	70	14	22
Green Apple	950	80	14	18
Guava	1350	200	16	24
Kivi	1050	60	16	24
Lemon (80%) or Green Apple (20%)	1350	200	8	28
Lychee	1250	135	15	24
Mandarin	1150	70	14	26
Mango	1150	200	16	25
Melon	1050	100	16	25
Orange	1100	200	12	26
Papaya	800	20	16	26
Passion Fruit	1150	250	9	21
Pear William	1100	120	16	25
Pineapple	1100	50	14	30
Quince	1100	100	16	25
Raspberry	1140	200	15	20
Red Currant	1000	150	14	20
Sour Cherry	950	20	16	24
Strawberry	1100	100	15	24
White Peach	900	200	12	25

INSTRUCTIONS

1. Mix 1/10 amount of sugar with pectin.
2. Heat puree to 120F.
3. Add pectin/sugar mixture and boil 1 minute.
4. Add glucose and remaining sugar. Cook to 223F.
5. Add citric acid diluted to 50% (ie: 24g citric acid=12g citric acid + 12g water)
6. Cook one more minute.
7. Pour onto Silpat. Cool. Cut and toss in sugar or sugar/citric acid mixture.