

PLUM FRUIT PASTE



Preparation : 15 min - **Resting :** 24 hrr - **Cooking :** 45 min - **Equipment :** SmoothieMix

Ingredients : 60 squares

- 600 g plums - 700 g sugar - 1/2 lemon - Pectin*

1. Wash the plums and poach in simmering water. Drain and stone. Process the fruit in the SmoothieMix, then add a dash of lemon juice.

2. If using powdered pectin, mix it in a bowl with 75g sugar. Sprinkle it over the coulis and stir indelicately with a wooden spoon.

3. Pour this coulis into a high-sided pan and add 300g sugar. Bring to the boil, stirring constantly, add 300g sugar and continue to boil until the coulis reaches a temperature of 110°C.

4. Immediately pour into a lightly oiled, shallow tray (approx. 1 cm deep). Allow to set for 24 hours in the fridge, then cut into 3-cm squares, roll in granulated sugar, remove the surplus sugar and store in an airtight tin.

Chef's tip :

* As each proprietary brand of powdered or liquid pectin is different, please refer to the manufacturer's guidelines.

