

Blood Orange Pâte de Fruit

<http://userealbutter.com/2015/01/28/blood-orange-pate-de-fruit-recipe/>
slightly modified from [Zoe Bakes](#)

1 whole blood orange, washed
1 1/3 cups blood orange juice, about 4-5 oranges (or combine with juice from other oranges)*
2 1/2 cups granulated sugar
1 tbsp butter
6 oz. (2 pouches) Certo liquid pectin
sugar for rolling

* Blood oranges tend not to be as juicy as other varieties.

Line an 8×8-inch square baking pan with parchment paper (tape the sides in place – it's okay if two of the sides are bare). Bring a medium saucepan of water (filled 2/3 to 3/4 full) to a boil over high heat. Boil the whole blood orange for 10 seconds and remove from the water. Turn off the heat. Slice the ends off of the blood orange and discard (or compost). Cut the cooked orange into eighths and place the pieces in a food processor. Pulse the orange until it is finely chopped, then add the juice to the food processor. Purée the chopped orange and orange juice together until smooth. If you prefer a chunkier texture, then leave a few bits of orange. If you prefer a super smooth texture, you can strain the solids out with a fine-mesh sieve.

Stir the orange purée and sugar together in a medium, heavy-bottomed saucepan (I used a 3 quart pan) over high heat. Slap a candy thermometer on the side of the pan to monitor the temperature of the candy. Bring the liquid to a boil and let it boil for 2 1/2 minutes. Stir in the pat of butter and keep stirring to prevent the orange candy from boiling over (it will boil pretty enthusiastically, so don't walk away). If it looks like the candy will boil over, reduce the heat as needed. Your target temperature should be between 220°F and 248°F. You will want to be closer to 220°F for delicate flavors and a lighter chew or let the candy reach up to 248°F for fall fruit flavors and a denser, chewier fruit jelly. It's not 220°F or 248°F, but a range of temperatures. Also, if you are at elevation, remember to subtract 1°F for every 500 feet you are above sea level. [For me, that translates into 203°F to 231°F.] I let mine cook to 208°F (which is 225°F at sea-level), so more on the delicate end of the range. Stir in the pectin and let the candy boil vigorously for one minute. Remove from heat.

Pour the hot candy into the prepared baking dish and smooth it over while hot. Let the candy cool at room temperature until completely set (about 2 hours). Poke a corner with your finger or a spoon handle to test if the candy is ready. Carefully lift the candy out of the baking dish with the parchment paper and set it on a cutting surface. Cut the pieces into squares (I did 1-inch squares) with a sharp knife or use decorative cutters (this may not work as well if you made chunky pâte de fruit). Roll the pieces in sugar. Makes

about 64 candies depending on how you decide to cut them. Store refrigerated in a sealed container for up to 2 weeks.