

Strawberry Pâte de Fruits

<http://userealbutter.com/2015/05/03/strawberry-pate-de-fruits-recipe/>

1 lb. strawberries, hulled, puréed, and strained – should yield 2 cups of purée (you can use any berries)
2 1/2 cups sugar
1 tbsp lemon juice, fresh
1 tbsp unsalted butter
6 oz. liquid pectin
granulated sugar for rolling or dark chocolate for enrobing

Line an 8×8 inch pan with parchment paper. Stir the strawberry purée, sugar, and lemon juice together in a large heavy-bottomed pot. Clip a candy thermometer to the side of the pot, making sure the measuring end is in the strawberry mixture. Set the pot over medium-high heat, stirring occasionally. The strawberry purée will foam quite a bit – just keep stirring – it will eventually settle down as the mixture thickens. Let the purée boil, stirring to keep the bottom from burning. You want to target a temperature of 220°F (203°F at 8500 feet elevation). Once the temperature is reached, stir in the butter and boil for another 3 minutes. Stir in the pectin and boil for 1 minute. Remove from heat and pour the mixture into your prepared pan.

Let the fruit jelly set (this takes anywhere from a few hours to overnight depending on your humidity and other factors). Once the jelly is set, turn it out onto a clean cutting board and slice into squares or whatever shapes you like. It's sticky, so clean your knife or cutting tool between slices. Roll in sugar or enrobe in tempered chocolate (I talk about the seed method for tempering chocolate in [this post](#)). Makes 64 1-inch squares. Store in airtight container for up to a week. Refrigerate if room temperature is warm.