

## **Strawberry Pate de Fruit**

from Cannabis Confectionary Art by Krystina VanCleaf

### **Ingredients**

- 475g sugar
- 50g corn syrup
- 6g citric acid
- 500g strawberry puree
- 1 tablespoon infused coconut oil (increase/decrease as desired)

### **Instructions**

- Prepare your molds - line them up on the baking sheet, spray if needed, then dust with your sugar or sugar/citric acid blend (1 cup sugar/1 tablespoon citric acid)
- Using a digital scale, weigh out the sugar (reserve 75g). Add to a medium sauce pan.
- Weigh out puree, glucose syrup, citric acid, add to the saucepan.
- Weigh out pectin and remaining 75 g of sugar, whisk together and set side.
- Add cannabis oil/carrier oil to the pan. When adding cannabis oil to the pan, be sure to scrape out every bit of your oil; if any residue is left behind, it can reduce the desired potency.
- Bring sugar, syrup, acid, puree and cannabis oil to a boil, whisking constantly.
- Once the mixture comes to a boil, you can start whisking in pectin/sugar mix. Start by adding a small amount and whisk vigorously until all is incorporated and there are no clumps. Keep adding and whisking until all pectin is added.
- Keep cooking and stirring until liquid is super thick and bubbly and pulls away from the bottom of the pan when tilted. If your you are noticing big enough bubbles or are not sure if you added enough pectin, sprinkle in in a bit more and keep cooking.
- Apple thickens much faster than other purees but you may sometimes have to site and whisk up for 30 minutes. Be sure to whisk continuously to avoid scorching.

- When desired thickness is achieved, remove from heat and stir in the flavouring and colouring if desired. Allow to cool slightly.
- Put your sugar gloves on and using a plastic measuring pitcher or tall glass, fold pastry bag inside of it. Pour gummy mixture into piping bag and tie a rubber band around the end to keep the hot liquid from pouring out and burning yourself. Pipe the mixture into each mold. Sprinkle with sugar mixture and repeat with all molds.
- Let cure for at least 24 hours.
- Once they've set, pop the gummies out of their molds and roll them in more sugar citric acid mix, line them up on a sheet pan and let them cure for at least another 24 hours.

### **Notes**