

Fruits disguised flavours almond paste

Recipe for 4



Description

A recipe that will please the whole family, for the tasting as for the realization.

Note

You can color the marzipan with powder, liquid or gel coloring.

This recipe can be adapted according to the fruits in season.

Ingredients

- 150 Ml Water
- 1 Tbsp 3 peppers
- 375 Gr Sugar

Fruits

- 8 Unit(s) Dates
- 8 Unit(s) Prune
- 16 Half Pecan
- 8 Unit(s) Dried apricots

Finish

- 32 Unit(s) Skewer sticks

Preparation

- Preparation time **90.00 mins**
- Resting time **20.00 mins**

Cooking sugar (caramel)

In a saucepan, pour the water and white corn syrup, gently add the sugar without stirring. The water should moisten the sugar by itself, place the saucepan on a high heat. It is important not to stir, let it cook, once it reaches boiling point, keep a close eye on it.

The steam that escapes, brings a concentration of sugar, little by little the sugar caramelizes.

Once the first coloring is apparent (yellowish) remove from heat, plunge gently the bottom of the pan in a cold water bath. This will stop the cooking of the sugar and prevent it from turning too dark.

At this point, we are at about 185°C or 365°F, you can start to dip the fruits at the end of their skewers.

Fruits

Gently remove the stone from the fruit, make balls of marzipan (about 12 gr.).

Replace the pits with the marzipan balls, and make sure you have a nice finish by shaping the fruit between your fingers.

Stick the stuffed fruit on a wooden skewer (see photo).

At this point, you can coat them with caramelized sugar. Move the skewer back and forth in the air to cool and harden the coating.

Store the disguised fruit in a closed box in a dry place.

Finish

You can skewer the fruit disguised on a pumpkin for Halloween.

Bon appétit!