Raspberry jelly

Ingredients

400 ml raspberry purée
50 g sugar
20 g pectin
450 g sugar
200 g glucose
8 g ascorbic acid (vitamin C),
dissolved in an equal amount of water

To prepare

Warm the raspberry purée in a pan to 35 °C. Add 50 g sugar and 20 g pectin and simmer for 1 minute. Then add 450 g sugar and 200 g glucose and heat to 105 °C whilst continuously stirring gently. Mix in the ascorbic acid mixture and immediately pour into a silicone-lined mould. Allow to cool, cut into cubes and roll in sugar. Leave to dry overnight in a cool, dry place.

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