



Rhubarb Pate de Fruit

Adapted from [Sugarcrafter](#)

BAH Note: Before I set out to make these beauties, I emailed Sugarcrafter to see if she had any additional guidance to offer on the recipe. Her only comment to me was to watch the temperature as the mixture cooks. So don't get distracted with Angry Birds, email, or wrangling a wayward child and walk away from the stove. And don't forget that boiling sugar juice is HOT STUFF that will inflict pain and suffering to those who do not heed its power....so yeah, this isn't really a child friendly recipe for those of you following along at home. PS, you'll also need either a candy thermometer or an instant read thermometer that you can clip on the side of your pot.

- 1/2 - 3/4 pound rhubarb, roughly chopped
- 2 cups sugar
- 3 ounces (1 envelope) liquid pectin
- 2 teaspoons lemon juice

Line an 8 inch square baking dish with a parchment paper sling (two pieces of parchment, folded to fit, laid across each other in the pan).

Blitz 1/2 pound of rhubarb in a food processor until completely pureed. Strain the juices through a fine mesh sieve, using a spoon to push the juice out of the pulp. Measure out 3/4 cup of rhubarb juice and discard the pulp. If you don't get enough juice, repeat the process with the remaining 1/4 pound of rhubarb.

Heat the rhubarb juice, lemon juice, and 1/2 cup of sugar in a large sauce pan over medium heat until it reaches 113 degrees, stirring occasionally. Once it reaches 113 degrees, add the remaining sugar, stir and continue to cook until the mixture reaches 238 degrees. At 238 degrees, add the liquid pectin and boil for another 2 minutes, stirring constantly.

Carefully pour the hot sugar mixture into the prepared baking pan. Sprinkle the top lightly with sugar and let the pan cool for two hours or until the pate de fruit is completely set.

When cool and set, use the parchment sling to lift the candy out of the baking dish. Place the candy, still on the parchment sheets on a cutting board. Use a sharp knife to cut the candy into bite sized pieces, cleaning the blade in hot water between cuts. Roll the pieces in sugar until they are well coated and store in an airtight container.