



Passion Fruit Film

Yield: approximately 350g

200g passion fruit purée (10% sugar)
100g orange juice, strained
50g granulated sugar
5g apple pectin

1. Combine purée and juice in a sauce pan and bring to a boil.
2. Combine sugar and pectin and whisk into the puree mixture. Resume boil, remove from heat, and allow to cool.
3. Apply a thin film of the resulting coulis onto strips of acetate cut to fit a dehydrator. Dry until the mixture is no longer tacky, yet still pliable.