



INCABERRIES

Incaberry Paste

Ingredients

3 cups dried Incaberries
Vanilla pod
1ltr Pear juice (we used organic)
2 strips Lemon peel (no white pith)
3 tbs Lemon juice
3 cups Castor sugar

Method

Place Incaberries, lemon zest & vanilla pod in a large saucepan and just cover with Pear juice. Bring to the boil, then reduce heat. Simmer for 30 minutes stirring occasionally and adding more Pear Juice as it is absorbed.

Drain water, remove Vanilla pod and lemon zest, then puree in food processor or blender and process until smooth.

Measure the puree and return to saucepan over a medium heat, add one cup of sugar to each cup of puree, stirring until sugar dissolves. Add Lemon juice.

Continue to cook over a low heat, stirring occasionally for 90 minutes until thick.

Preheat oven to a low 125°F (52°C). Line a 8x8 baking pan or Pyrex dish lined with baking paper. Pour the cooked paste into the lined baking pan. Smooth out the top of the paste so it is even.

Place in the oven for about 2 hours to help it dry.

Remove from oven and let cool. Refrigerate, then cut into squares.

Best stored in a refrigerator in cling wrap.