

MANGO-KIWI FRUIT LEATHER

OVERVIEW

17-013

INGREDIENTS

Group 1

Ingredient	KG
Ripe mangoes (diced)	0.286
BAKELS LES FRUITS 50% KIWI	0.250
Refined Sugar	0.011
Lemon Juice	0.014
Total Weight: 0.561	

Yield: 28 pieces x 20g

METHOD

How to do it:

1. Pour diced mangoes and Les Fruits 50% Kiwi in a food processor and blend until the mixture appears homogeneous.
2. Pour the mixture into a saucepan. Add sugar and lemon juice. Cook over medium heat until the mixture slightly thickens (approximately 15-20 minutes).
3. Pour onto a silicone mat-lined flat sheet and spread thinly using an angled spatula until about ¼" thick.
4. Bake at 100°C for about 2-4 hours or until the surface has become dry but still slightly sticky. Do not wait for the mixture to dry completely in the oven as it may become brittle.
5. Remove from the oven.
6. Place a sheet of wax paper on the surface. Flip it over and peel off the silicone mat carefully. Cut the fruit leather into 20g pieces and roll. Secure with a string.



DISPLAY CONDITIONS

Chilled



CATEGORY

Desserts, Specialty



FINISHED PRODUCT

Dessert