

Red berries and Hibiscus flower ribbons with Tajin

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SWEETS MASTER

Red fruit gel

Ingredients:

- **75g.** Red fruit purée
- **210g.** Infusion of **Dried Hibiscus Flowers Ingedíssimo (ref.608653)** 40g. per liter of water
- **50g.** **Trisol - Dextrin Ingedíssimo (ref.656712)**
- **37g.** Brown sugar
- **4g.** **Carrageenan Kappa Ingedíssimo (ref.608706)**

Process:

1. Dry mix the Dextrin, the sugar and the Kappa Carrageenan.
2. Add to liquids in a pot and bring to a boil.
3. Spread the mixture on a stainless steel tray and let gel completely.
4. Cut strips about 2.5cm high and transfer to another tray suitable for the oven with a silicone mat.
5. Cook in an air oven at 100°C for about 50 minutes.
6. Once the ribbons are cold, coat them with the next prepared.

Mix to coat the ribbons

Ingredients:

- **100g.** Grain sugar
- **5g.** Citric acid
- **55g.** **Raspberry Crunch Ingedíssimo (ref.608303)**
- **15g.** Tajin (prepared with spices and chilies)

ingredíssimo

Process:

1. Pass the Raspberry Crunch through a blaser (grinder robot).
2. Sift fine and separate the powder from the small grains.
3. Mix with the rest of the dry ingredients.
4. Coat the ribbons on both sides.