

Fruit Roll Ups (Using a Silpat)

Yields: 6 servings Preparation Time: 3 Hours then cool overnight

Ingredients

4 ½ cups fresh strawberries, halved

2/3 cup sugar



Instructions

1. Puree strawberries and sugar in a blender until smooth. Then strain through a fine mesh sieve into a large saucepan.
2. Over medium high heat bring the puree to a boil, then simmer over medium low heat, stirring occasionally until thick enough to mound slightly. The puree will have reduced to about 1 to 1 ¼ cups in about 45 minutes. It will be a deep, dark color.
3. Pre-heat oven to 200 degrees with rack in the middle. Line a baking sheet with the silpat. Pour hot puree onto the liner and spread thinly as even as possible with an offset spatula.
4. Dry the cooked puree in the oven. It shouldn't stick to your fingers, but still be slightly tacky after 2-3 hours.
5. Cool on liner until completely dry about 3 hours. Peel off the roll up and enjoy. Can be stored at room temperature for 1 month.