



POMEGRANATE FRUIT LEATHER

Ingredients:

- 4-5 pieces large pomegranates
- 1-2 tablespoons lemon juice
- 1 pinch salt

Instructions:

1. Cut the pomegranates in half, remove the seeds, and blend them in a blender

2. Strain the blended mixture using a fine mesh strainer or cheesecloth to extract the juice. Discard the pulp.

3. Pour the juice into a non-stick saucepan. Bring to a gentle boil, then lower the heat and simmer for 30-45 minutes, stirring occasionally, until it thickens slightly.

4. Optional: add lemon juice and salt to enhance the flavor.

5. Line a large tray with parchment paper, plastic wrap, or a silicone mat.

6. Pour the thickened juice onto the trap and spread it evenly about 2-3mm thickness using a spatula or the back of a spoon.

7. Dry in the sun for 1-3 days, or in an oven with the lowest temperature for 4-6 hours, until no longer sticky.

8. Peel off the fruit leather, cut it into strips or squares, and roll or store flat.

9. Keep in an airtight container at room temperature for several weeks.

