

Raisin Paste

Raisin paste is commercially available; it can also be made at home by crushing and chopping partially hydrated (plumped) raisins.

500 grams raisins plus 50-75 grams water.

[] In a bowl, toss the raisins and water until the raisins are evenly moistened. Cover bowl and leave at warm room temperature. Toss again every few hours until raisins are plumped and have absorbed practically all the water, after approximately 12 hours.

[] Process plumped raisins in a food processor fitted with a steel blade, until they form a smooth paste.

[] Store raisin paste in a closed glass jar at cool room temperature. *Raisin paste can be used as an all-purpose sweetener.*