



Tutti Fruity



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Ingredients:

1	raw papaya
2 cups	Sugar
color	red, green, yellow etc
flavor	vanilla, orange, pineapple etc
pinch of	citric acid

Method:

1. Pill and cut papaya in small pieces using Vidalia chopper or manually with knife.
2. Take enough (about 4-5 cups) water in a pan and bring it to boil. Add papaya pieces in boiling water and cook.
3. After 3 minutes, turn off the gas stove and cover the pan for 5 minutes.
4. Strain cooked papaya using strainer.
5. Take 2 cups sugar in small pan and add 1 and ½ cup water and put it on the gas stove.
6. After sugar melts in the water add papaya in it and boil this until it becomes single string sugar syrup.
7. Turn off the gas stove and add citric acid.
8. Then divide this in two or three parts and add the color and flavor as you like.
9. Keep this aside for 5 to 6 hours. Then strain the sugar syrup and let the papaya pieces air dry by spreading this in a tray or plastic.