



RECIPE | BERRIES

STRAWBERRY TANGHULU



10 min
PREP.



6



easy

25 min

15 min
COOKING



INGREDIENTS

12 oz Pure Flavor® Sweet Blooms® Strawberries

2 cups granulated sugar

2 cups water, divided

1 cup ice

Bamboo Skewers

Candy Thermometer



DIRECTIONS

- 1 Dry strawberries by patting them with a paper towel. You want to remove all moisture on the strawberries or else it will crystallize the sugar in the syrup.
- 2 Place strawberries upside down on a bamboo skewer.
- 3 Prepare a bowl with ice and 1 cup of water and set aside.
- 4 Add sugar and remaining water into a small saucepan and bring to medium-high heat. Use a candy thermometer to watch the temperature of the sugar. Once the temperature hits 300°F, turn the heat off.
- 5 Now quickly but carefully swirl each skewered strawberry into the sugar syrup to coat. Try to keep the stems from the sugar.
- 6 Once the strawberry is coated in the sugar mixture, gently swirl it into the ice water for a few seconds. Repeat this with the remaining strawberries.
- 7 Stand the skewer in a tall glass to let the extra water drip off.
- 8 Enjoy immediately.