

FIERY GINGER CHEWS

Servings: 20

Prep Time: 35min

Cook Time: 25min



Ingredients

- 2 cups water
- 1/4 cup fresh, grated ginger;
- 3/4 cup caster sugar
- 1/4 glucose syrup (or honey)
- 4 tablespoons icing sugar
- 1 tablespoon cornflour

Directions

1. Create the Ginger decoction. In a medium-sized pot, add the grated ginger and water and allow to simmer until approximately half the water has evaporated – not more than that). Strain and keep 1 cup of the decoction for the ginger chews (this should take approx 30 mins)
2. Grease a small baking dish with coconut oil or butter and set aside.
3. In a clean, medium-sized pot, add the ginger decoction, the sugar and glucose syrup and stir over low heat until the sugar has dissolved.
4. Bring to a gentle simmer and avoid stirring.
5. Using a candy thermometer, keep an eye on the temperature – allow the mixture to heat up to 124 degrees Celsius or 255 degrees Fahrenheit. Once it has reached that temperature, remove immediately and pour into the glass dish.
6. Once the mixture has cooled slightly, peel it out of the baking dish and using a sharp knife (you can warm it in water) slice the chews into bite-sized strips.
7. Dust in the cornflour/icing sugar mixture and store in an airtight container.