**Blackberry Mojito Fruit Rolls**

**Sam’s Kitchen**

[**samskitchen.net**](http://www.samskitchen.net)

325g blackberries, washed and dried

1 tsp lime juice

1 tbsp white rum

1 or 2 small mint leaves

Golden or maple syrup or honey to taste

A grown up version of fruit winders I guess. Nice with drinks or after a meal, snacks while watching movies etc….

Preheat your oven to the lowest setting, this is to dry the fruit out rather than bake it, so on mine it’s an S setting (is that simmer, silly or steamy??? No idea)

Line a baking tray, I use the magic reuseable liners which work a treat with these. Or use parchment with a brush of oil over.

Place the blackberries, lime juice, white rum and mint leaves in your blender or processor and blend to a puree. Push through a sieve, use the back of a spoon to make sure you get all the good stuff pushed through. Discard the seeds and pulp (great for your compost bin). Taste the puree and add a little syrup or honey to taste. Bear in mind that the drying process increases the sweetness slightly so don’t add too much.

Spread on to a baking tray, this should give a nice spread of a few millimetres thick. Try and get it as even as you can so it all gets dried at the same time. Place in the oven, check the progress frequently, the times vary enormously depending on your oven and the water content of the fruit. I checked every 30 minutes or so (make sure you set a timer if you lose track of time as I do)

It’s ready when the fruit is not sticky any longer, it should be flexible still but not wet (as in it won’t stick to your fingers). Remove from the oven and peel from the tray. If you find there’s an area that’s still too wet just peel the rest away and pop that bit back in the oven. Use scissors to cut in to strips and roll up. Once completely cool place in an airtight container.