CARAMELISED GRAPE SKEWERS

Categoria: Desserts **Difficoltà:** molto facile

Ingredienti per 4 serves

- 1 bunch of green grapes
- 1 bunch of red grapes
- 1 lemon
- ½ grapefruit
- 300 g sugar
- 100 g shelled walnut kernels

Method:

First, wash, peel, and dry the two bunches of grapes: 1 bunch of green grapes and 1 bunch of red grapes.

Thread the grapes alternating the red and green grapes with about 100 g of walnut kernels onto wooden skewers.

To make the caramel sauce, put 300 g of caster sugar with 4-5 tablespoons of water and 4-5 drops of lemon juice in a small saucepan and cook over high heat without stirring to caramelise the sugar.

When the sugar turns golden, remove it from the heat and pour it over the fruit skewers with a spoon so that the grapes are entirely coated.

To serve:

Cut a large grapefruit in half.

Place one half, cut side down, on a serving platter and stick the skewers with the caramelised grapes into the grapefruit. Let them cool thoroughly before serving.

Enjoy it’s from Europe!