

# Citrus Powder

## A Freeze Dried Pantry Recipe

This recipe will fill 2 medium trays\*

Submitted by Subscriber: Martha Rayon

### Ingredients:

4 lbs of Citrus  
Fruit properly  
cleaned

(will use the entire  
fruit from this  
recipe)



### Directions:

1. After washing fruit well, cut fruit down into manageable pieces for your blender.
2. Process the entire fruit until it is a mush (skins, pith, seeds, meat)
3. On a lined tray, spread the mush relatively thinly filling 2 medium trays.
4. Gently push dividers into the tray, cover with a lid, and freeze until solid. OR freeze for 30 minutes, pull out and score, and return to the freezer until frozen solid. Scoring will help to break up the citrus powder blocks.
5. Remove the lid and freeze dry.
6. When you think the cycle is done, weigh the trays, and put back into freeze dryer for another 2-6 hours (or use your FLIR camera to check for cold spots) remove trays and weight again. Continue until no weight (1g or less) has been lost.
7. Powder, or store in squares and powder to use.
8. Store Appropriately (See Tips and Tricks for storage help)

**Cycle Time:** 42.5 hours

### Rehydration:

Can be used in place of zest, or juice in recipes.

Can also be added to smoothies.



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Cycle times & rehydration for reference only

\* Large Tray = 8 Cups/tray    Medium = 6 Cups/Tray    Small = 4 Cups/Tray