

Dragon Fruit

This recipe will make as many trays as you have Dragon Fruit to fill*

[Adventures in Freeze Drying: Freeze Dried Dragon Fruit](#)

Ingredients:

Fresh Dragon Fruit



Directions:

1. Line your tray/trays with parchment paper and set aside
2. Peel and slice your Dragon Fruits into ¼ inch slices
3. Spread the slices out across trays, you can add a layer of parchment and place a second layer on top of the first. However, the bottom layer may need a few more hours to completely freeze dry.
4. Cover with a lid and freeze until frozen solid
5. Freeze dry
6. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time: 48 hours including the extra 24 hours extra dry time.

Rehydration: Not intended



Live.
Life.
Simple.

www.freezedryingcookbook.com

*XL Tray = 15 Cups/Tray
Small = 4 Cups/Tray

Large Tray = 8 Cups/tray

Medium = 6 Cups/Tray

Cycle times & rehydration for reference only