

adamance

fruits du bon sens



Crem'Adamance

the new intense fruit crémeux

TECHNIQUES & RECIPES

Specially reserved for customers of
adamance

Truly different
fruit purées

They respect nature and the people who work in it, but most importantly they have a delicious ripe taste that you'll be proud to use in your creations!

With a strong goal

Protecting the future and flavor of fruit over the long term – and the future of those who work with it, too. To us, this is simply common sense.

Our 4 commitments



RESPECT FOR PEOPLE AND LAND
Fruit purées you are proud to work with



WE KNOW OUR FRUIT'S STORY FROM ITS PRODUCERS TO ITS VARIETIES
Stories you can share with your customers



100% FRUIT, NO ADDED SUGAR OR ADDITIVES
Ripe fruit instead of added sugar



OUR WEALTH OF FRUIT EXPERTISE AT YOUR SERVICE
150 recipes to explore

A frozen range
available in 1kg and 5kg formats



AND NOW A NEW CHILLED RANGE TOO



Our approach to fruit recipes

WE ARE AT YOUR SERVICE

We have reworked all our most frequently used recipes, as well as some more original ideas, so that you can showcase fruit at its very best in your creations. It's much like Valrhona Essentials, but for fruit.



What makes our recipes special?

They all follow our RISA principles:



Reasonable

We cut out any superfluous details, keeping only the essentials. This makes our recipes less fatty and sugary and they use fewer ingredients, but they are every bit as delicious.



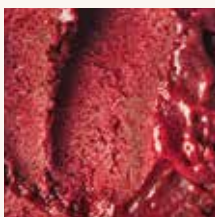
Intense

The textures are perfect, with pure fruit flavors. If the fruit isn't recognizable, we won't share the recipe.



Simple

We have spent a long time thinking about very complex issues to ensure that our recipes are as simple as possible to follow and recreate in your kitchen.



Adapted

There are several ways to achieve a texture. We give you a range of alternatives, so there is always one which meets your needs.

An innovative recipe

Crèmeux: a pastry icon

Whether chocolate, vanilla or praliné flavored, crèmeux is used by so many pastry chefs to create a melting, creamy texture that customers love.

The problem with traditional crèmeux recipes

Traditional crèmeux have a low proportion of fruit and include ingredients that mask the taste (eggs, cream, white chocolate, butter). The recipes currently available only work well with acidic fruits.



The benefits of Crem'Adamance



70% fruit: Ultra-intense and vibrant colors; works even with subtle fruits like pear or strawberry.



Plant-based: We've removed all the animal-based ingredients that interfered with the fruit's taste and replaced them with plant-based fibers and gelling agents from our friends at Sosa.



Practical: Suitable for piping, freezable, easy to make - use it just like your usual crèmeux.



***"The most innovative recipe developed by Adamance.
I use it in all my creations."***

Clément Higgins

Pastry chef and founder of Bricoleurs de Douceurs in Marseille



Crem'Adamance's recipe

The product's fine balance of ingredients is the result of several years' R&D and has been tested and adapted by our chef friends for high-volume production in stores and restaurants. It's ready for your kitchens.

Instructions

Mix the Gracila Gel, Profiber, cornstarch and sugar, then sift them onto the [fruit] purée chilled to 40°F (4°C).

Blend until thoroughly combined, then heat to 185°F (85°C), stirring constantly.

Add the solid coconut oil, then blend thoroughly until smooth.

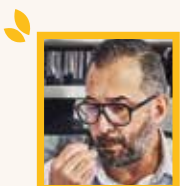
Leave to set for at least 6 hours at 40°F (4°C), then stir with a paddle, whisk or mixer.

	FLAVOR COT® & LIDO APRICOT		EXTRA SWEET PINEAPPLE		CLÉRY & CHARLOTTE STRAWBERRY		MEEKER RASPBERRY		OBLACINSKA CHERRY		LITCHI CHINENSIS LYCHEE		KESAR & ALPHONSO MANGO		VACCINIUM MYRTILLUS WILD BLUEBERRIES		MONTROUGE & PATTY® WHITE PEACH		GREEN WILLIAMS PEAR		COCOS NUCIFERA COCONUT	
PURÉE	69.4g	69.40%	69.4g	69.40%	69.4g	69.40%	69.4g	69.40%	69.4g	69.40%	69.4g	69.40%	69.4g	69.40%	69.4g	69.40%	69.4g	69.40%	69.4g	69.40%	75.4g	75.40%
SUGAR	15g	15.00%	15g	15.00%	15g	15.00%	15g	15.00%	15g	15.00%	15g	15.00%	15g	15.00%	15g	15.00%	15g	15.00%	15g	15.00%	15g	15.00%
FLAVORLESS COCONUT OIL	12g	12.00%	12g	12.00%	12g	12.00%	12g	12.00%	12g	12.00%	12g	12.00%	12g	12.00%	12g	12.00%	12g	12.00%	12g	12.00%	6g	6.00%
SOSA GRACILA GEL	0.6g	0.60%	0.6g	0.60%	0.6g	0.60%	0.6g	0.60%	0.6g	0.60%	0.6g	0.60%	0.6g	0.60%	0.6g	0.60%	0.6g	0.60%	0.6g	0.60%	0.6g	0.60%
SOSA PROFIBER	1g	1.00%	1g	1.00%	1g	1.00%	1g	1.00%	1g	1.00%	1g	1.00%	1g	1.00%	1g	1.00%	1g	1.00%	1g	1.00%	1g	1.00%
CORNSTARCH	2g	2.00%	2g	2.00%	2g	2.00%	2g	2.00%	2g	2.00%	2g	2.00%	2g	2.00%	2g	2.00%	2g	2.00%	2g	2.00%	2g	2.00%



Tips & tricks

Be sure to adjust the length of time spent emulsifying to suit your equipment. The crèmeux should be smooth once it is emulsified.



“The recipe’s simplicity when it’s in use blew me away. When you see the taste and texture it gives, you realize it’s indispensable.”

Xavier Brignon

Pastry chef and founder of XB in Besançon

Our suggested uses

All the ideas you can think of for a chocolate, praliné or vanilla crémeux, you can now make with fruit. Here are a few suggestions from our chefs to get your creative juices flowing.

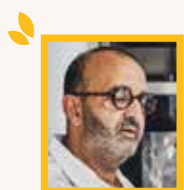
Fruit tarts



Choux & éclairs



Fruit rolls



“Taste, intensity, texture, versatility: It's all there.”

Eddie Benghanem

Pastry chef at the Waldorf Astoria Trianon Palace Versailles





An Honorable Mango

Kesar & Alphonso Mango

MAKES APPROX. 20 INDIVIDUAL DESSERTS

STEP 1 Sweet Pastry

40.65%	400g	Flour
18.37%	180g	Confectioners' sugar
25.38%	250g	Butter
5.08%	50g	Almond flour
0.41%	4g	Salt
10.16%	100g	Eggs
	984g	Total weight

Cream the butter, sugar and almond flour. Add the eggs. Finish with the salt and flour. Store in the refrigerator for at least 6 hours. Use the pastry to line some 8cm-diameter tart rings. Chill them and bake blind for 20 minutes at 340°F (170°C).

STEP 2 Almond Cream

25%	125g	Butter
25%	125g	Sugar
25%	125g	Almond flour
25%	125g	Eggs
	500g	Total weight

Cream the butter, sugar and almond flour. Add the eggs in several stages. Pipe approx. 20/25g into each tart shell and bake for 10 minutes at 340°F (170°C).

STEP 3 Ginger Supreme

85.71%	300g	Candied ginger
14.29%	50g	Lime purée
	350g	Total weight

Blend the two ingredients in a food processor.

STEP 4 Mango Crem'Adamance

69.40%	725g	Alphonso Kesar mango purée
15%	150g	Sugar
12%	120g	Flavorless coconut oil
0.6%	6g	Gracila Gel Sosa
1%	10g	Profiber Sosa
2%	20g	Native cornstarch
	1,031g	Total weight

Mix the Gracila Gel, Profiber, cornstarch and sugar, then sift them onto the [fruit] purée chilled to 40°F (4°C). Blend until thoroughly combined, then heat to 185°F (85°C), stirring constantly. Add the solid coconut oil, then blend thoroughly until smooth. Leave to set for at least 6 hours at 40°F (4°C), then stir with a paddle, whisk or mixer.

STEP 5 Mango & Passion Fruit Confit

■	56.89%	600g	Mango purée
■	32.42%	342g	Passion fruit purée
■	9%	95g	Sugar
■	1.71%	18g	Pectin NH
		1,055g	Total weight

Mix the sugar and pectin NH together. Add them into the purées and blend. Bake at 195°F (90°C), then pour into Silikomart “palet” molds (40g/mold).

STEP 6 Coconut Whipped Cream

■	32.43%	150g	Coconut cream
■	0.54%	2.5g	Gelatin powder 220 Bloom
■	48.57%	225g	Coconut cream
■	9.72%	45g	Sugar
■	0.54%	2.5g	Konjac
■	8.21%	38g	Coconut oil
		463g	Total weight

Bloom the gelatin in the smaller portion of cold coconut cream for 15/20 minutes. Combine the konjac and sugar, add them in and cook at 185°F (85°C). Pour onto the coconut oil and blend to create an attractive emulsion. Add the larger portion of cold coconut cream and blend again. Store in the refrigerator for at least 6 hours. Beat until light and airy, pipe into a ball on a pan, sprinkle with grated coconut and freeze.



Fill the tart shells with 15g of ginger supreme, then top with the mango cream and smooth the surface. Place a round of mango and passion fruit confit on top and spray. Top with a scoop of coconut whipped cream and sprinkle the scoop with grated coconut.



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Certified

Corporation


**Chilled
fruit
purées**

At Adamance, with our chilled purées,

we want you to rediscover all the pleasure of delicious ripe fruit with no added sugar. We share the secrets behind the purées and their fruit producers, so that you can be proud to use them and tell your customers their wonderful stories.

Explore our nine products and 250+ recipes at adamance.com

  [Adamance_fruits](https://www.facebook.com/Adamance_fruits)

Order our products at valrhona-selection.fr or +33 (0)4 75 09 26 38.