

Absolu Apricot coulis

Description

Mix the fruit purée with the cold Absolu Cristal to make a gel.

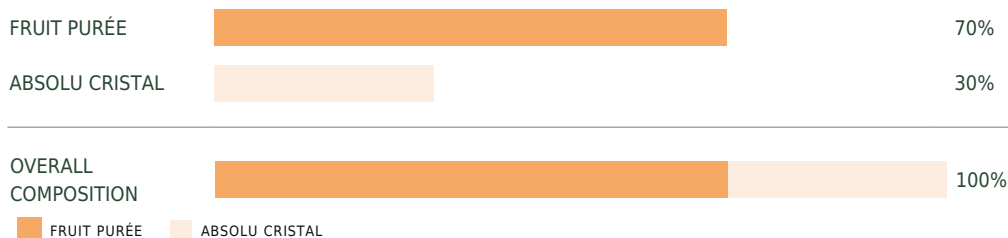
Absolu Cristal (which has a higher sugar content than the fruit) adds texture to the fruit purée and gives it a sweeter sensation.

Absolu Cristal's rather neutral flavor helps to preserve the fruit's aromatic profile.

Suggested uses

- Coulis : verrines, dessert assiette, panacotta, fromage blanc, glace et sorbet
- Decorations

Overall composition



Composition	1000 g	100%
Apricot purée	700 g	70%
Absolu Cristal	300 g	30%

Technique

Once out of the freezer, combine the fruit purée and Absolu Cristal neutral glaze (40°F or 4°C), then homogenize with a mixer.

Set aside and store at 40°F (4°C).

Trick

You can change the Absolu Cristal and fruit purée's relative proportions to suit different textures and flavors.



FRUIT PURÉE USED

Flavor cot and Lido Apricot

TASTING TEMPERATURE

Chilled

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

Easy-to-customize proportions ,
Easy and quick to make

Absolu Apricot coulis



70%

FRUIT PURÉE

Ingredients

Apricot purée, Absolu Cristal



NON-FREEZABLE