

Absolu Banana coulis

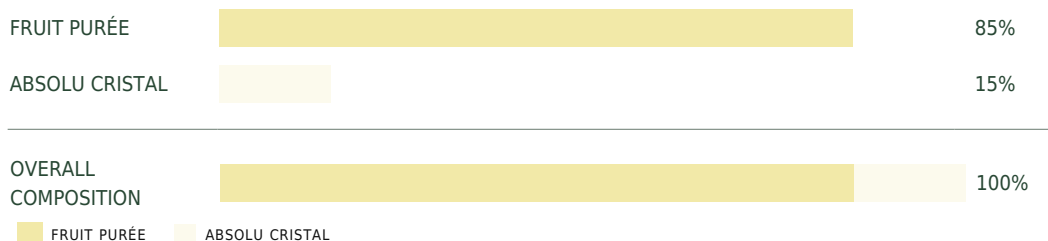
Description

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
- Plated desserts
- Desserts, tarts and mini gateaux
- Dessert glasses

Overall composition



Absolu Banana coulis

Composition	1000 g	100%
Banana puree	850 g	85%
Absolu Cristal	150 g	15%

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 neutral glaze and fruit purée's relative proportions to suit different textures and flavors.



FRUIT PURÉE USED
Banana Cavendish

TASTING TEMPERATURE
Chilled

WAYS OF CONSUMING
On site ,
Takeaway

STRENGTHS
Fruit intensity

Absolu Banana coulis

85%
FRUIT PURÉE

Ingredients
Banana puree,
Absolu Cristal

FREEZABLE

