

Absolu Bergamot coulis

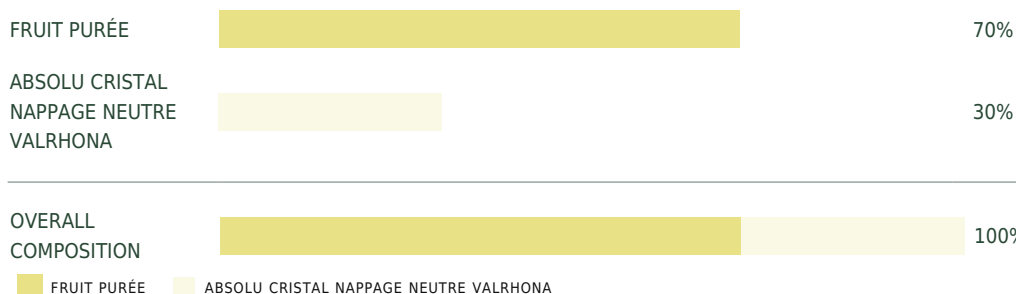
Description

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



FRUIT PURÉE USED

Fantastico & Femminello Bergamot

TASTING TEMPERATURE

Chilled

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

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

Absolu Bergamot coulis



70%

FRUIT PURÉE

Ingredients

Bergamot purée,
Absolu Cristal



FREEZABLE