

# Absolu Blackcurrant coulis

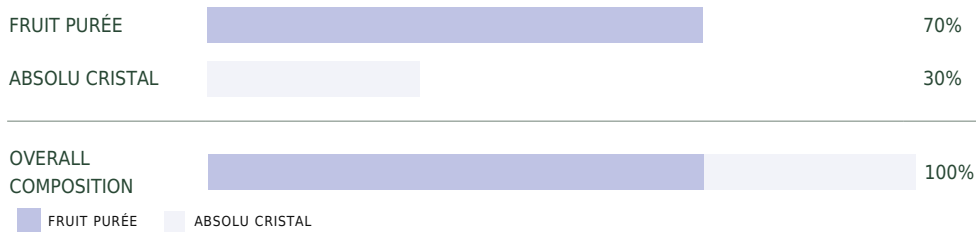
## Description

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



**Absolu Blackcurrant coulis**

70%  
FRUIT PURÉE

**Ingredients**  
Blackcurrant purée,  
Absolu Cristal

NON-FREEZABLE

Composition	1000 g	100%
Blackcurrant 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

Blackdown and Andorine Blackcurrant

### TASTING TEMPERATURE

Chilled

### WAYS OF CONSUMING

On site ,  
Takeaway

### STRENGTHS

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