

# Absolu Calamansi coulis

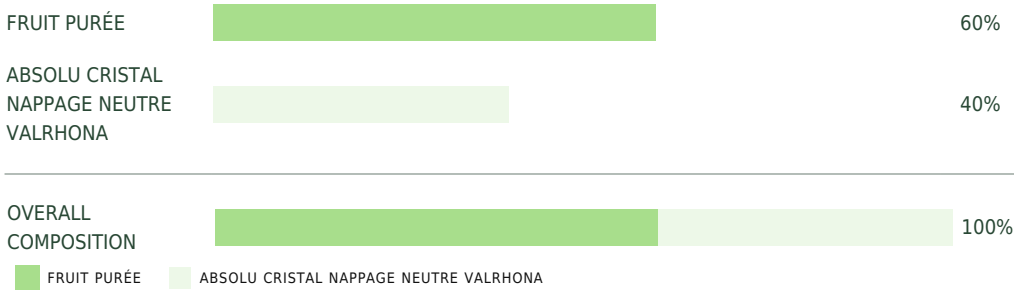
## Description

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 Calamansi coulis**




60%

FRUIT PURÉE

**Ingredients**

Calamansi purée,  
Absolu Cristal



FREEZABLE

Composition	1000 g	100%
Calamansi purée	600 g	60%
Absolu Cristal	400 g	40%

## 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**  
Ben Tre Calamansi

**TASTING TEMPERATURE**  
Chilled

**WAYS OF CONSUMING**  
On site ,  
Takeaway

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