

# Absolu Charlotte and Magnum Strawberry coulis

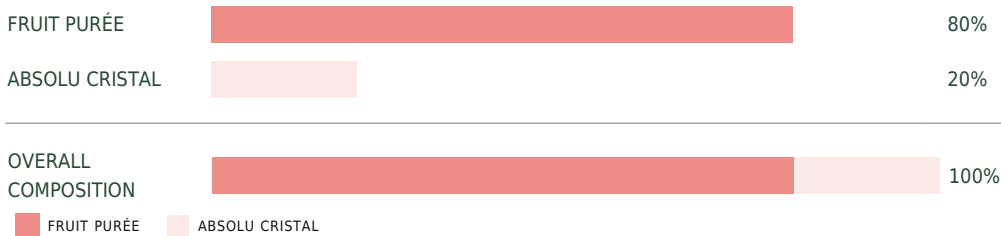
## Description

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 Charlotte and Magnum Strawberry coulis



80%

FRUIT PURÉE

#### Ingredients

Strawberry purée,  
Absolu Cristal



NON-FREEZABLE

Composition	1000 g	100%
Strawberry purée	800 g	80%
Absolu Cristal	200 g	20%

## 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

Charlotte and Magnum Strawberry

### TASTING TEMPERATURE

Chilled

### WAYS OF CONSUMING

On site ,  
Takeaway

### STRENGTHS

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