

Absolu Coconut coulis

Description

Mix the fruit cream with the cold Absolu Cristal to make a gel.

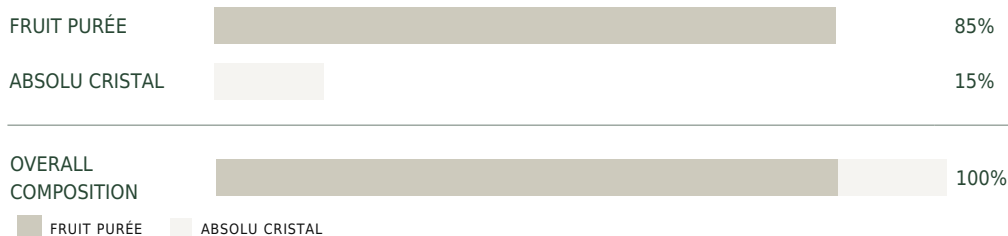
Absolu Cristal (which has a higher sugar content than the fruit) adds texture to the fruit cream and gives it a sweeter sensation.

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%
Coconut cream	850 g	85%
Absolu Cristal	150 g	15%

Technique

Once out of the freezer, combine the fruit cream 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 cream's relative proportions to suit different textures and flavors.



FRUIT PURÉE USED

Coconut

TASTING TEMPERATURE

Chilled

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

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

Absolu Coconut coulis



85%

FRUIT PURÉE

Ingredients

Coconut cream,
Absolu Cristal



NON-FREEZABLE