# adamance

fruits du bon sens

# 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

# Absolu Coconut coulis 85% FRUIT PURÉE Ingredients Coconut cream, Absolu Cristal NON-FREEZABLE

# 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

STRENGHTS

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