



# Absolu Mango coulis

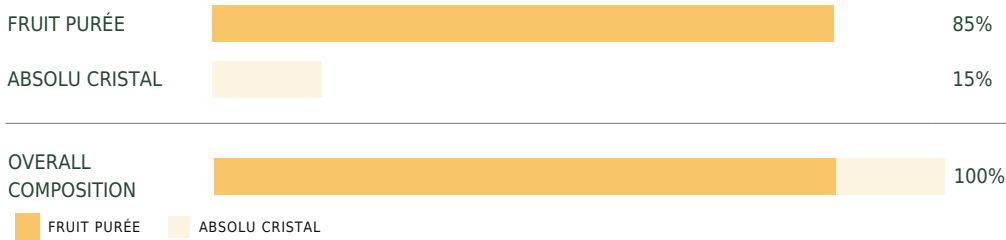
## Description

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



Composition	1000 g	100%
Mango purée	850 g	85%
Absolu Cristal	150 g	15%

## 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

Kesar and Alphonso Mango

#### TASTING TEMPERATURE

Chilled

#### WAYS OF CONSUMING

On site ,  
Takeaway

#### STRENGTHS

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

### Absolu Mango coulis



85%

FRUIT PURÉE

#### Ingredients

Mango purée, Absolu Cristal



NON-FREEZABLE