



Absolu Mara des Bois Strawberry coulis

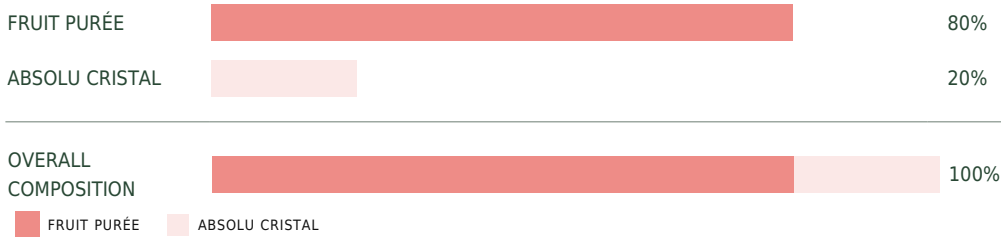
Description

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



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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
 Mara des Bois Strawberry

TASTING TEMPERATURE
 Chilled



WAYS OF CONSUMING
 On site ,
 Takeaway

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