adamance
fruits du bon sens

Absolu Pear coulis

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80%
FRUIT PURÉE

Ingredients
Pear purée, Absolu Cristal

FREEZABLE

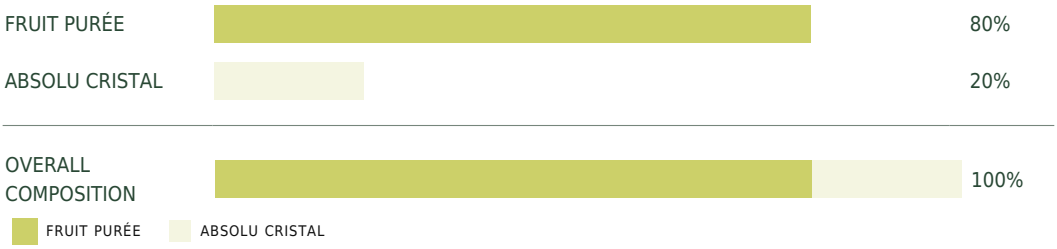
Description

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%
Pear purée	800 g	80%
Absolu Cristal Nappage Neutre Valrhona	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 neutral glaze and fruit purée's relative proportions to suit different textures and flavors.



FRUIT PURÉE USED
Green Williams Pear

TASTING TEMPERATURE
Chilled

WAYS OF CONSUMING
On site ,
Takeaway

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