

Absolu Pineapple coulis

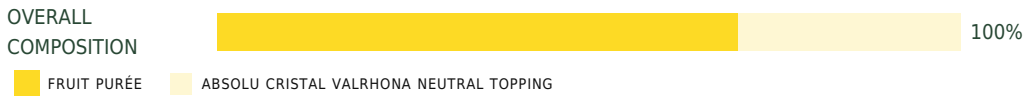
Description

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 pineapple 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
- Plated desserts
- Ice cream
- Dessert glasses

Overall composition



Composition	1000 g	100%
Pineapple purée	700 g	70%
Absolu Cristal Valrhona neutral topping	300 g	30%

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.

Absolu Pineapple coulis



70%
FRUIT PURÉE

Ingredients

Pineapple purée,
Absolu Cristal
Valrhona neutral
topping



FREEZABLE



FRUIT PURÉE USED
Extra Sweet Pineapple

TASTING TEMPERATURE
Chilled

WAYS OF CONSUMING
On site ,
Takeaway

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