

Apricot fruit paste

Description

A very old method for preserving fruit flesh.

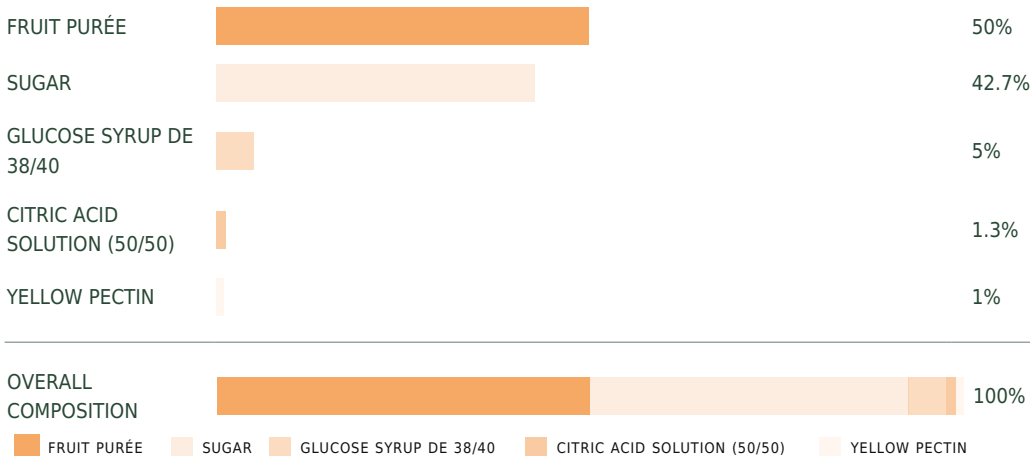
When cooking, water evaporates and aromas are concentrated, adding indulgence and a candied flavor.

Check the cooking with the refractometer to monitor the amount of dry matter and therefore water remaining in the product to ensure its conservation and texture.

Suggested uses

- Chocolate-making
- Confectionery

Overall composition



Apricot fruit paste



FRUIT PURÉE



ADDED SUGAR

Ingredients

Apricot purée,
Sugar, Glucose
syrup DE 38/40,
Citric acid solution
(50/50), Yellow
pectin



FREEZABLE

Composition	1000 g	100%
Yellow pectin	10 g	1%
Sugar	50 g	5%
Apricot purée	500 g	50%
Sugar	377 g	37.7%
Glucose syrup DE 38/40	50 g	5%
Citric acid solution (50/50)	13 g	1.3%

Technique

Combine the pectin and the smaller amount of caster sugar, then pour the mixture over the apricot purée at 40°F (4°C).

Bring to a boil while stirring all the time. Next, sprinkle in the second portion of sugar, bring back to a boil, then add the glucose syrup.

Cook until it reaches 74°Brix, or about 220°F/105°C.

Add the acid solution, mix and then pour out immediately.

Trick

Cool to approx. 75°F (25°C) before measuring with a refractometer, as the temperature can affect the result.



FRUIT PURÉE USED
Flavor cot and Lido Apricot

TASTING TEMPERATURE
Iced ,
Room temperature

WAYS OF CONSUMING
On site ,
Takeaway

STRENGTHS
Usual process and recipe ,
Plant-based recipe