

Banana Coulis for Ice Cream

Description

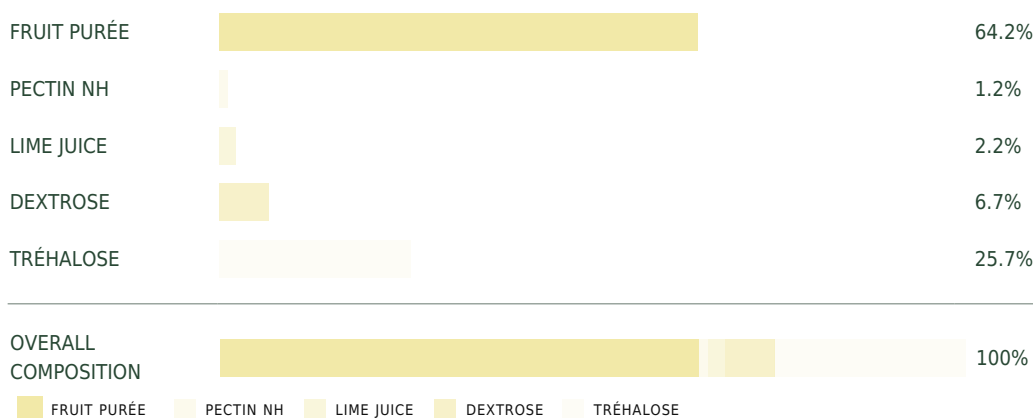
A coulis specially formulated for ice cream marbling and sorbets, as well as for ice cream sundae topping.

It can be stored at 40°F (4°C) until serving. Maximum recommended shelf-life: 4 months in the freezer for marbling or one week at 40°F (4°C) for topping.

Suggested uses

- Ice cream

Overall composition



Banana coulis for ice cream

Composition	100 g	100%
Tréhalose	257 g	25.7%
Dextrose	67 g	6.7%
Pectin NH	1.2 g	12%
Banana purée	642 g	64.2%
Lemon juice	22 g	2.2%

Technique

Mix the trehalose, dextrose and pectin NH, then sprinkle this mixture over the banana puree at 4°C. Blend until thoroughly combined, then heat to 85°C, stirring constantly. Add the lime juice, then pour immediately.

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FRUIT PURÉE ADDED SUGAR

Ingredients

Tréhalose,
Dextrose, Pectin
NH, Banana purée,
Lime juice



FREEZABLE



FRUIT PURÉE USED

Banana Cavendish

TASTING TEMPERATURE

Chilled ,
Iced -12 -14°C

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

Color/Shine ,
Plant-based recipe ,
can be eaten chilled or iced