

Banana purée Mist

Description

This fruit mousse does not use cream or Italian meringue!

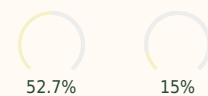
This recipe makes a whipped gel whose gelatine network traps air bubbles.

This gives it a very airy texture without requiring you to add ingredients that hinder the fruit's aromatic quality.

Suggested uses

- Decorations
- Plated desserts
- Desserts, tarts and mini gateaux
- Ice cream
- Dessert glasses

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FRUIT PURÉE ADDED SUGAR

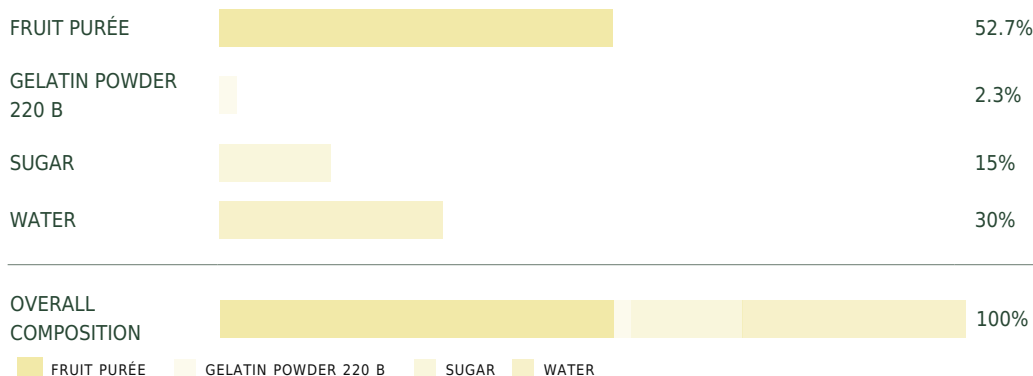
Ingredients

Gelatin powder 220 B, Water, Sugar, Banana purée



FREEZABLE

Overall composition



Banana purée Mist

Composition	1000 g	100%
Gelatin powder 220 B	23 g	2.3%
Water	300 g	30%
Sugar	150 g	15%
Banana purée	527 g	52.7%

Technique

Sprinkle the gelatine over the water, then leave for 15 to 20 minutes to allow the gelatine to hydrate. Heat the mixture to between 50 and 60°C to ensure the gelatine dissolves completely, add the sugar, then stir.

Pour over the mashed banana at 4°C and blend until smooth.

Cover with cling film, ensuring it lies flat against the surface, and leave to set until it reaches a temperature of 4°C.

Using an electric mixer, whip the set mixture on medium speed until a light, fluffy texture is achieved.

This takes a long time: it can take between 45 and 60 minutes, depending on the volume and the equipment used.



FRUIT PURÉE USED

Banana Cavendish

TASTING TEMPERATURE

Chilled ,
Iced

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

Fruit intensity ,
A cold or slightly warmed purée ,
can be eaten chilled or iced