adamance
fruits du bon sens

Charlotte and Magnum Strawberry cream

Description

This fruit cream has a similar creamy texture to products with higher fat contents. Several factors have come together to make this possible. First, the konjac thickens the mix and gives it the kind of silkiness that would characterize a higher-fat product. The agar-agar helps a gel to form and, because it is used in very small doses, it is not as firm as you might commonly expect. The coagulated egg whites help to balance out the textures and boost the product's creamy mouthfeel.

Suggested uses

- Plated desserts
- Desserts, tarts and mini gateaux
- Tiny after-dinner format
- Dessert glasses

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82.2% FRUIT PURÉE

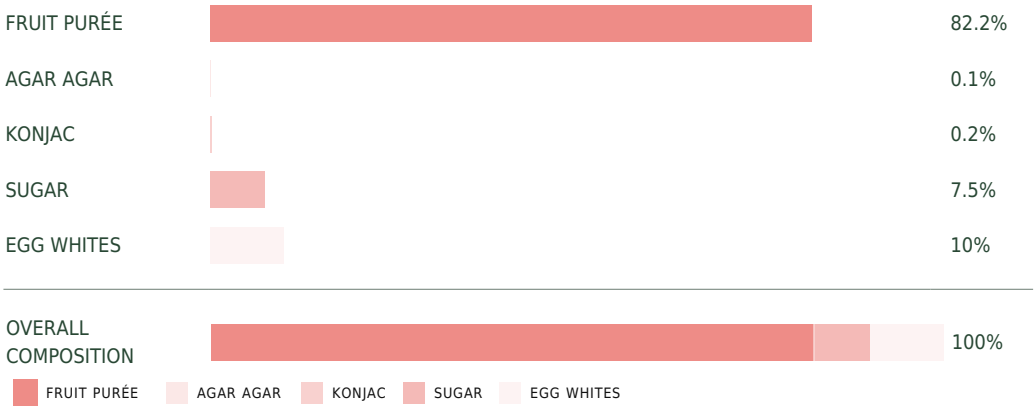
8% ADDED SUGAR

Ingredients

Strawberry purée, Sugar, Egg whites, Konjac, Agar agar

NON-FREEZABLE

Overall composition



Composition	1000 g	100%
Sugar	75 g	7.5%
Agar agar	1.5 g	0.2%
Konjac	2 g	0.2%
Strawberry purée	821.5 g	82.2%
Egg whites	100 g	10%

Technique

Mix the sugar, agar-agar and konjac, then sprinkle them onto the fruit purée, mixing all the while, until homogenous.
Heat to 185°F (85°C), still stirring continuously, and combine with the egg whites.
Mix again with a stand mixer. Heat to 180°F (82°C) as you would for a crème anglaise, then immediately pour out.
Store at 40°F (4°C).



FRUIT PURÉE USED
Charlotte and Magnum Strawberry

TASTING TEMPERATURE
Chilled

WAYS OF CONSUMING
On site ,
Takeaway

STRENGHTS
Fruit intensity ,
New use