adamance
fruits du bon sens

Confit NH Apricot

Description

Often incorrectly referred to as a confit by pastry chefs, this product is actually a gel. Any changes you make to it can be reversed by reheating, and its texture is mostly affected by the amount of sugar around it, as well as pH levels.

Suggested uses

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

Confit NH Apricot

PLANT-BASED

78.8% FRUIT PURÉE

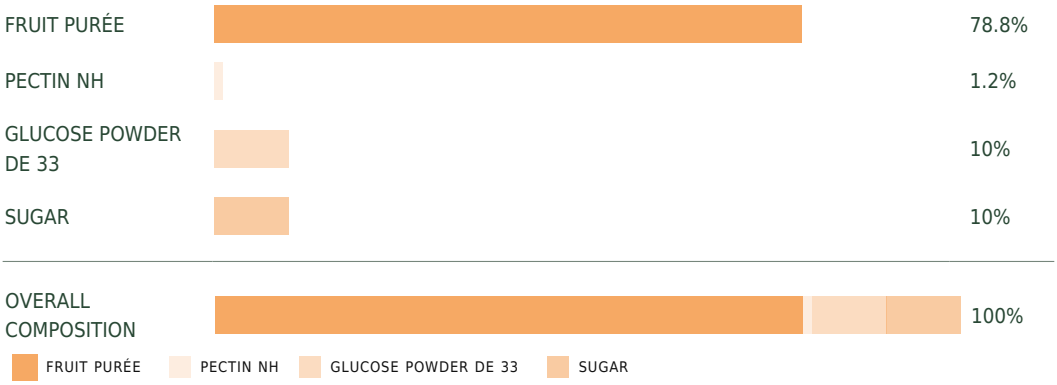
20% ADDED SUGAR

Ingredients

Apricot purée, Sugar, Glucose powder DE 33, Pectin NH

FREEZABLE

Overall composition



Composition	1000 g	100%
Sugar	100 g	10%
Glucose powder DE 33	100 g	10%
Pectin NH	12 g	1.2%
Apricot purée	788 g	78.8%

Technique

Mix the caster sugar, glucose powder and pectin NH, then sprinkle the mixture onto the apricot purée. Mix with an immersion blender until homogenous, then heat to 185°F (85°C), stirring all the while. Pour immediately.

Trick

If you break up the gel as you stir, it will have a different texture and behave in a different way. You can use a piping bag to add it to your dessert.



FRUIT PURÉE USED
Flavor cot and Lido Apricot

TASTING TEMPERATURE
Chilled

WAYS OF CONSUMING
On site ,
Takeaway

STRENGHTS
Usual process and recipe ,
Plant-based recipe