adamance
fruits du bon sens

Confit NH Blackcurrant

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PLANT-BASED

78.6% FRUIT PURÉE

20% ADDED SUGAR

Ingredients

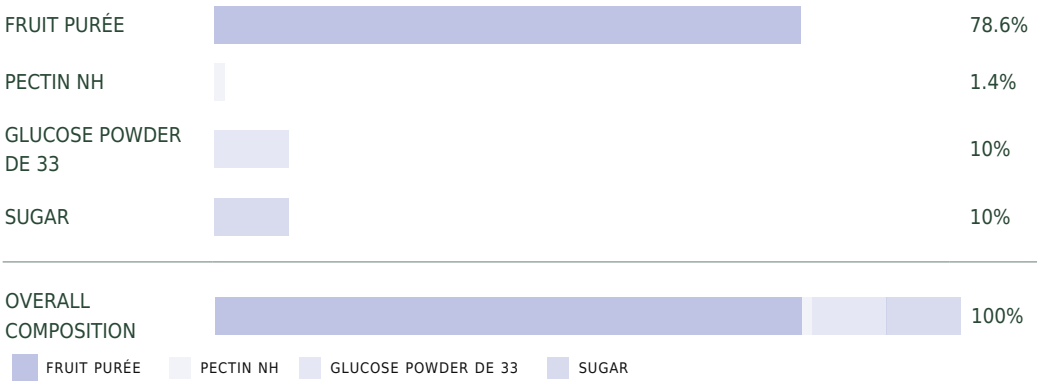
Blackcurrant purée, Sugar, Glucose powder DE 33, Pectin NH

FREEZABLE

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.

Overall composition



Composition	1000 g	100%
Sugar	100 g	10%
Glucose powder DE 33	100 g	10%
Pectin NH	14 g	1.4%
Blackcurrant purée	786 g	78.6%

Technique

Mix the caster sugar, glucose powder and pectin NH, then sprinkle the mixture onto the blackcurrant 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

Blackdown and Andorine Blackcurrant

TASTING TEMPERATURE

Chilled

WAYS OF CONSUMING

On site ,
Takeaway

STRENGHTS

Usual process and recipe ,
Plant-based recipe