adamance
fruits du bon sens

Confit NH Blueberry

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VEGETAL

78.8% FRUIT PURÉE
20% ADDED SUGAR

Ingredients
Blueberry purée, Sugar, Glucose Powder de 33, Pectin NH

FREEZABLE

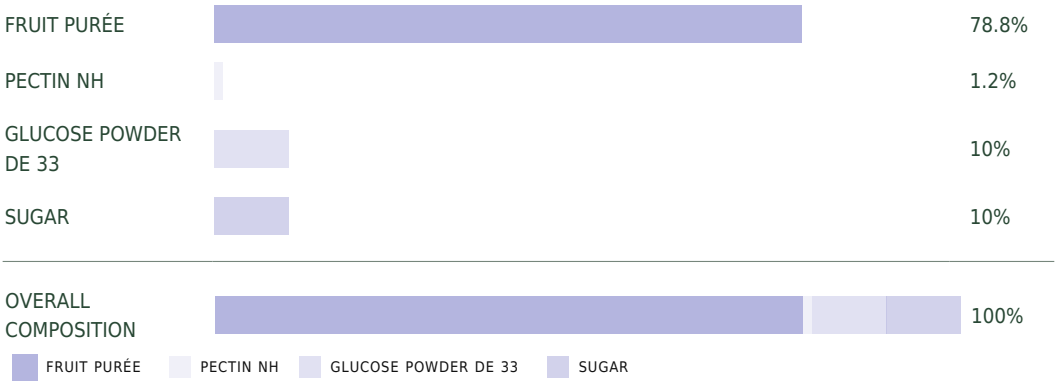
Description

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.

Suggested uses

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

Overall composition



Composition	1000 g	100%
Sugar	100 g	10%
Glucose powder DE33	100 g	10%
Pectin NH	12 g	1.2%
Blueberry purée	788 g	78.8%

Technique

Mix the caster sugar, glucose powder and pectin NH, then sprinkle the mixture onto the blueberry 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
Wild Blueberry

TASTING TEMPERATURE
Chilled

WAYS OF CONSUMING
On site ,
Takeaway

STRENGHTS
Usual process and recipe ,
Plant-based recipe