

# Confit NH Mango

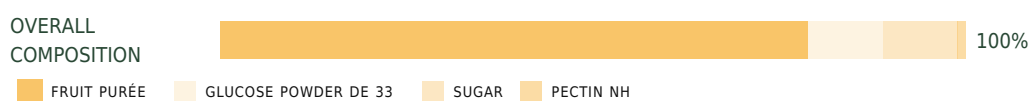
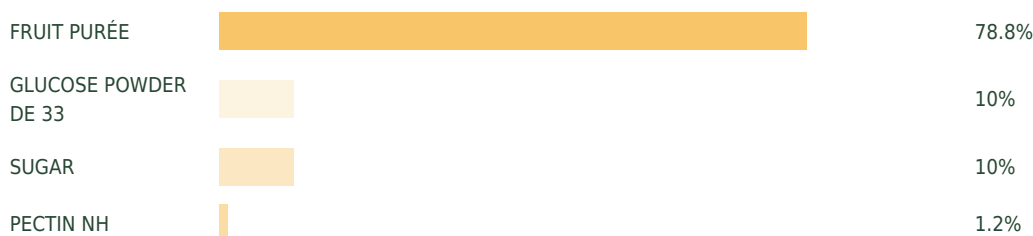
## Description

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 DE 33	100 g	10%
Pectin NH	12 g	1.2%
Mango purée	788 g	78.8%


## Technique

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

**Confit NH Mango**  
VEGETAL



78.8%

FRUIT PURÉE




20%

ADDED SUGAR

**Ingredients**

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



FREEZABLE



**FRUIT PURÉE USED**  
Kesar and Alphonso Mango

**TASTING TEMPERATURE**  
Chilled

**WAYS OF CONSUMING**  
On site ,  
Takeaway

**STRENGTHS**  
Usual process and recipe ,  
Plant-based recipe