

Confit NH Pear

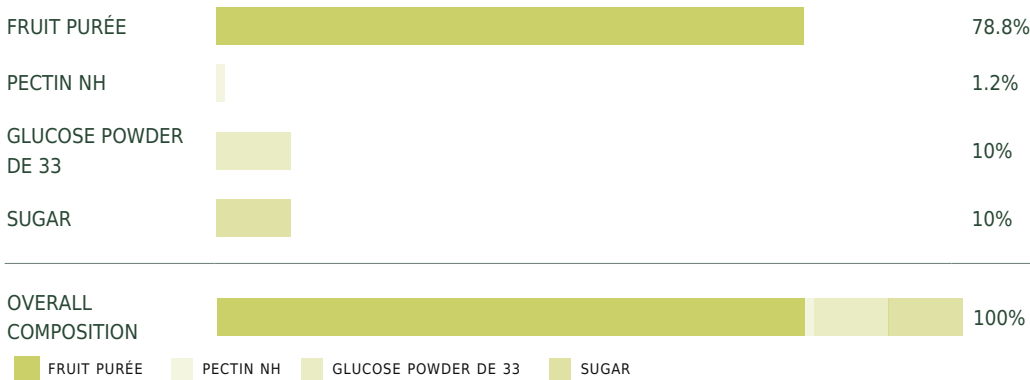
Description

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%
Pear purée	788 g	78.8%

Technique

Mix the caster sugar, glucose powder and pectin NH, then sprinkle the mixture onto the [fruit] 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 Pear
VEGETAL

78.8% 20%
FRUIT PURÉE ADDED SUGAR

Ingredients
Pear purée, Sugar, GLUCOSE POWDER DE 33, PECTIN NH


FREEZABLE



FRUIT PURÉE USED

Green Williams Pear

TASTING TEMPERATURE

Chilled

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

Usual process and recipe ,
Plant-based recipe