## adamance

fruits du bon sens

# Pineapple confit NH

## 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



Pineapple confit NH VEGETAL		
78.8% FRUIT PURÉE	20% ADDED SUGAR	
Ingredients Pineapple purée, Sugar, Glucose Powder DE 33, Pectin NH		
FREEZABLE		

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

#### Technique

Mix the caster sugar, glucose powder and pectin NH, then sprinkle the mixture onto the pineapple 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 Extra Sweet Pineapple

TASTING TEMPERATURE Chilled

WAYS OF CONSUMING On site , Takeaway

STRENGHTS Usual process and recipe , Plant-based recipe