adamance
fruits du bon sens

Confit NH Charlotte and Magnum Strawberry

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.

Confit NH Charlotte and Magnum Strawberry

PLANT-BASED

78.8% FRUIT PURÉE

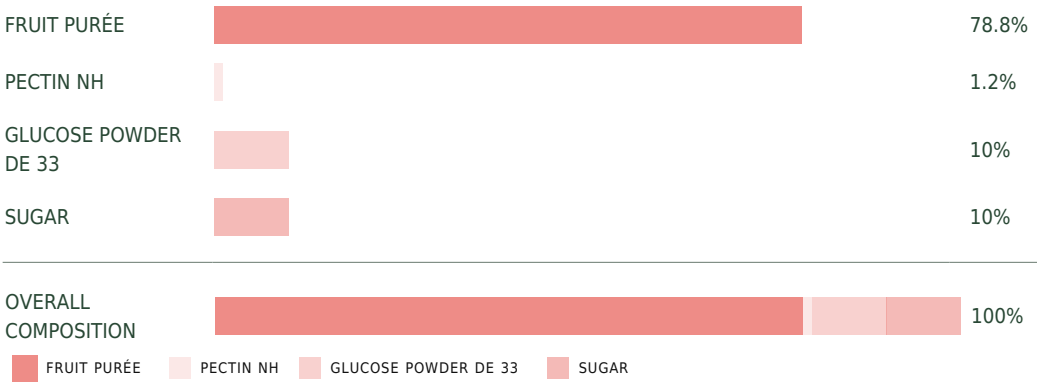
20% ADDED SUGAR

Ingredients

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

FREEZABLE

Overall composition



Composition	1000 g	100%
Sugar	100 g	10%
Glucose powder DE 33	100 g	10%
Pectin NH	12 g	1.2%
Strawberry purée	788 g	78.8%

Technique

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



TASTING TEMPERATURE

Chilled

WAYS OF CONSUMING

On site ,
Takeaway

STRENGHTS

Usual process and recipe ,
Plant-based recipe