adamance
fruits du bon sens

Jellied Coconut Coulis

Description

Because the gelatin has special qualities, you don’t have to boil the coconut purée. Once the gelatin has been rehydrated, all you have to do is heat it so it melts and disperses throughout the liquid.
The gel has a relatively neutral flavor, so it also protects the coconut purée’s sensory qualities rather well.
Because it melts at a relatively low temperature, it quickly goes from one state to the other on the palate.

Suggested uses

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

Jellied Coconut Coulis

86.25% FRUIT PURÉE

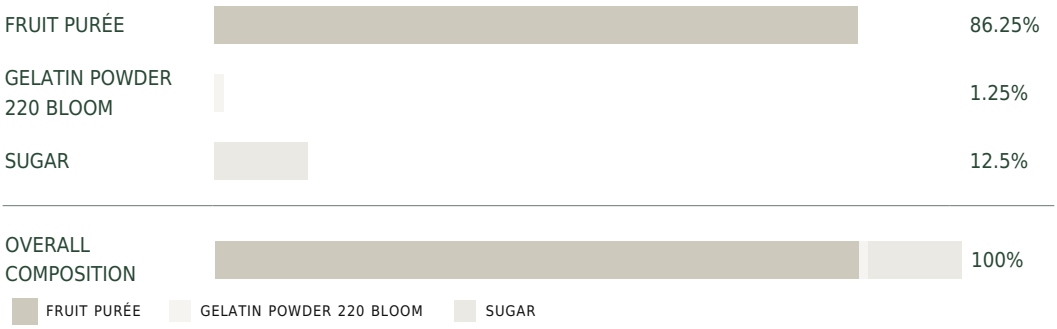
12.5% ADDED SUGAR

Ingredients

Coconut purée, Sugar, Gelatin powder 220 Bloom

FREEZABLE

Overall composition



Composition	1000 g	100%
Gelatin powder 220 Bloom	12.5 g	1.3%
Coconut purée	300 g	30%
Sugar	125 g	12.5%
Coconut purée	562.5 g	56.3%

Technique

Sprinkle the gelatin onto the smaller portion of coconut purée (40°F or 4°C), then leave it for 15 to 20 minutes until it is hydrated.
Heat the mixture to between 120 and 140°F (50 and 60°C) so that the gelatin melts, add the sugar, then combine it with the second portion of purée (40°F or 4°C). Mix with a stand mixer until homogenous.
Pour immediately.



FRUIT PURÉE USED
Coconut

TASTING TEMPERATURE
Chilled

WAYS OF CONSUMING
On site ,
Takeaway

STRENGHTS
Fruit intensity ,
Usual process and recipe ,
A cold or slightly warmed purée