



Jellied Passion fruit Coulis

Description

Grâce aux propriétés de la gélatine, il n'est pas nécessaire de porter le fruit de la passion en purée à ébullition. Une fois la gélatine réhydratée, il suffit de la chauffer pour la fondre et ainsi assurer sa dispersion.

Neutre en goût, le gel formé préserve très bien le profil organoleptique du fruit de la passion en purée.

Son point de fusion relativement bas permet un changement d'état rapide lors de la dégustation.

Because the gelatin has special qualities, you don't have to boil the passion fruit purée. Once the gelatin has been rehydrated, all you have to do is heat it so it melts and disperses throughout the liquid.

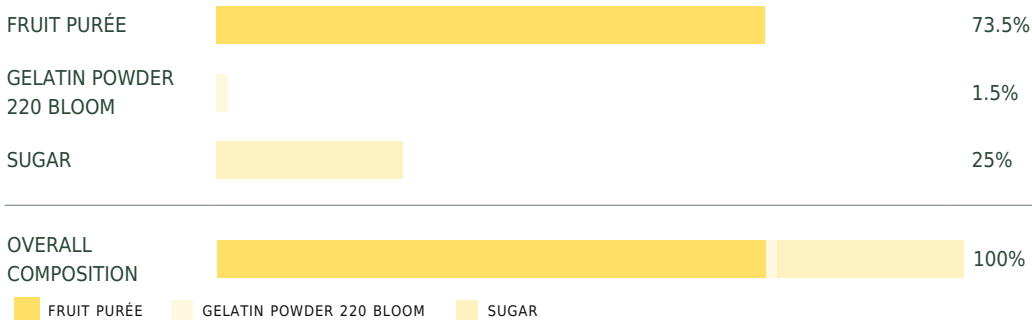
The gel has a relatively neutral flavor, so it also protects the passion fruit purée's sensory qualities rather well.

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

Overall composition



Composition	1000 g	100%
Gelatin powder 220 Bloom	15 g	1.5%
Passion fruit purée	300 g	30%
Sugar	250 g	25%
Passion fruit purée	435 g	43.5%

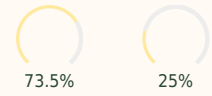
Technique

Sprinkle the gelatin onto the smaller portion of passion fruit 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.

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FRUIT PURÉE ADDED SUGAR

Ingredients

Passion fruit purée,
Sugar, Gelatin
powder 220 Bloom



FREEZABLE

FRUIT PURÉE USED

Passion fruit

TASTING TEMPERATURE

Chilled

WAYS OF CONSUMING

On site ,

Takeaway

STRENGTHS

Fruit intensity ,

Usual process and recipe ,

A cold or slightly warmed purée

