adamance
fruits du bon sens

Espuma Sour Cherry

Description

Foams (or espumas, as they are sometimes known) are mousses that have been whipped more than usual, giving them varying levels of stability. Siphons are used to dissolve a gas in a mixture made using any ingredient, making them a particularly flexible tool. The factors which determine the amount of air in the “mousse” and its stability include the amount of fat it holds, its viscosity, the structure of the gel or emulsion, the amount of incorporated gas and the product’s lifespan once the siphon is pressurized.

Suggested uses

- Plated desserts
- Show cooking

Espuma Sour Cherry

83.64% FRUIT PURÉE

14.97% ADDED SUGAR

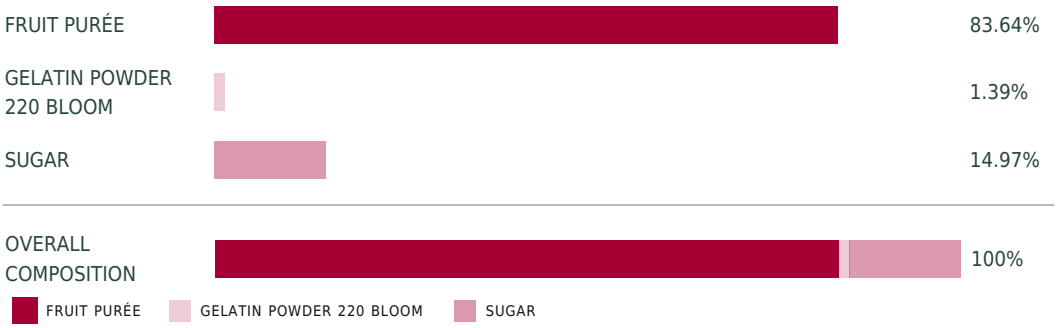
Ingredients

Sour Cherry Purée, Sugar, Gelatin powder 220 Bloom

FREEZABLE

357% EXPANSION WHEN WHIPPED

Overall composition



Composition	1000 g	100%
Gelatin powder 220 Bloom	13.9 g	1.39%
Sour Cherry Purée	299.4 g	29.94%
Sugar	149.7 g	14.97%
Sour Cherry Purée	537 g	53.7%

Expansion when whipped 357%

Technique

Sprinkle the gelatin onto the smaller portion of 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).
Homogenize with a mixer. Pour it into a siphon, put in place 2 gas cartridges and store in the refrigerator.



FRUIT PURÉE USED
Oblačinska Sour Cherry

TASTING TEMPERATURE
Chilled ,
Iced

WAYS OF CONSUMING
On site

STRENGHTS
Fruit intensity ,
Easy and quick to make