

Passion fruit paste

Description

A very old method for preserving the flesh of the fruit.

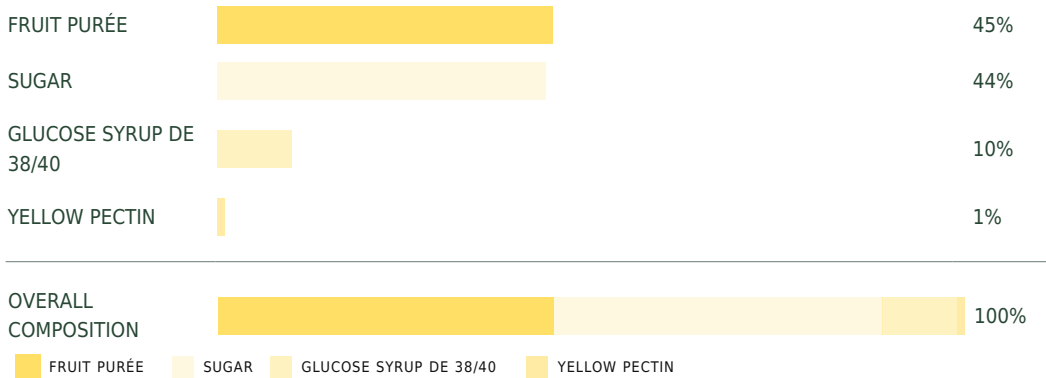
During cooking, water is evaporated and the aromas are concentrated, evolving towards a more jammy and greedy universe.

Checking the cooking process with a refractometer allows the quantity of dry matter and therefore of water remaining in the product to be checked to ensure its preservation and texture.

Suggested uses

- Chocolate-making
- Confectionery

Overall composition



Passion fruit paste

PLANT-BASED



45%

FRUIT PURÉE



48%

ADDED SUGAR

Ingredients

Passion purée,
Sugar, Glucose
syrup DE 38/40,
Yellow pectin



FREEZABLE

Composition	1000 g	100%
Yellow pectin	10 g	1%
Sugar	50 g	5%
Passion purée	450 g	45%
Sugar	390 g	39%
Glucose syrup DE 38/40	100 g	10%

Technique

Combine the pectin and the smaller amount of caster sugar, then pour the mixture over the passion purée at 40°F (4°C).

Bring to a boil while stirring all the time. Next, sprinkle in the second portion of sugar, bring back to a boil, then add the glucose syrup.

Cook until it reaches 74°Brix, or about 220°F/105°C.

Add the acid solution, mix and then pour out immediately.

Trick

Cool to approx. 75°F (25°C) before measuring with a refractometer, as the temperature can affect the result.



FRUIT PURÉE USED

Passion fruit

TASTING TEMPERATURE

Chilled ,

Iced ,

Room temperature

WAYS OF CONSUMING

On site ,

Takeaway

STRENGTHS

Usual process and recipe ,

Plant-based recipe