

Jellied guava coulis

Description

Because the gelatin has special qualities, you don't have to boil the guava 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

Jellied guava coulis



83%

FRUIT PURÉE



15.5%

ADDED SUGAR

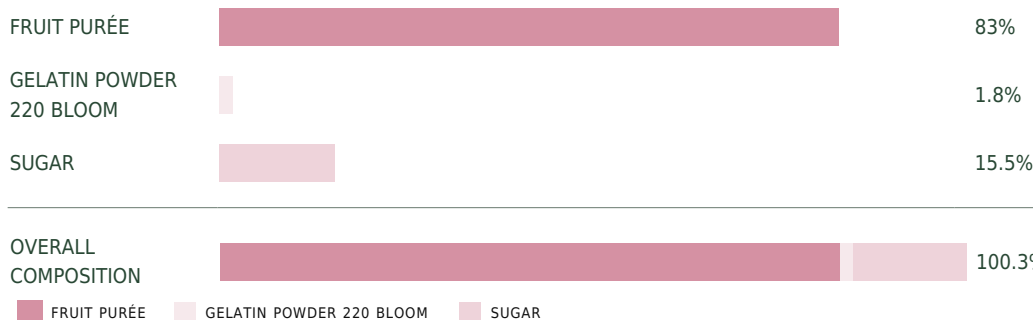
Ingredients

Gelatin powder 220 Bloom, Fruit purée, Sugar



FREEZABLE

Overall composition



Jellied guava coulis

Composition	1000 g	100%
Gelatin powder 220 Bloom	18 g	1.8%
Fruit purée	830 g	83%
Sugar	155 g	15.5%

Technique

Sprinkle the gelatine over the small amount of guava purée at 4°C, then leave for 15 to 20 minutes to allow the gelatine to hydrate.

Heat this mixture to between 50 and 60°C to ensure the gelatine dissolves completely, add the sugar, then pour over the larger quantity of purée at 4°C and blend until thoroughly combined.

Pour into moulds immediately and leave to set at 4°C.

Freeze.

Trick

Heating only one-third of the guava helps to preserve its organoleptic profile as much as possible.



FRUIT PURÉE USED

Paluma Guava

TASTING TEMPERATURE

Chilled

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

Color/Shine ,
Fruit intensity ,
Usual process and recipe