

# Jellied Sour Cherry Coulis

## Description

Because the gelatin has special qualities, you don't have to boil the sour cherry 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 sour cherry 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	14 g	1.4%
Sour Cherry Purée	300 g	30%
Sugar	100 g	10%
Sour Cherry Purée	486 g	48.6%
Glucose powder DE 33	100 g	10%

## Technique

Sprinkle the gelatin onto the smaller portion of sour cherry 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.

### Jellied Sour Cherry Coulis



FRUIT PURÉE



ADDED SUGAR

#### Ingredients

Sour Cherry Purée,  
Sugar, Gelatin  
power 220 Bloom,  
Glucose powder DE  
33



FREEZABLE



## FRUIT PURÉE USED

Oblačinska Sour Cherry

## TASTING TEMPERATURE

Chilled

## WAYS OF CONSUMING

On site ,  
Takeaway

## STRENGTHS

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