adamance
fruits du bon sens

Lemon chantilly cream

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34% FRUIT PURÉE

15% ADDED SUGAR

Ingredients

Heavy cream 36% fat, Lemon purée, Sugar

NON-FREEZABLE

250% EXPANSION WHEN WHIPPED

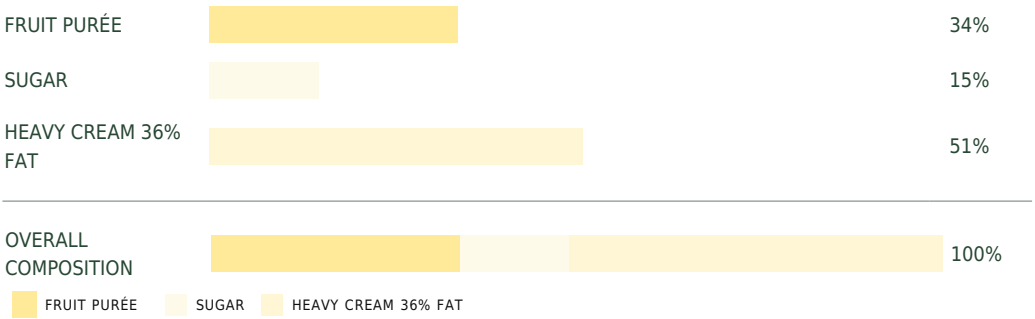
Description

A variant of the classic chantilly cream that can be applied to dishes in the same way. Use it to fill fruit chantilly choux buns and top ice cream sundaes.
This helps significantly reduce the amount of fat in your recipes by switching 40% of 36% fat heavy cream for fruit. It is slightly less airy than traditional chantilly cream.

Suggested uses

- Decorations
- Plated desserts
- Ice cream
- Dessert glasses

Overall composition



Composition	1000 g	100%
Sugar	150 g	15%
Lemon purée	340 g	34%
Heavy cream 36% fat	510 g	51%

Expansion when whipped 250%

Technique

Mix the sugar with the fruit purée (40°F or 4°C), then add in the cream.
Using the whisk setting in a food processor, beat the mixture at medium speed until it can be piped using a piping bag.

Trick

Reduce or eliminate sugar to make fruity whipped creams for your dishes (such as intensely flavored mousses, for example).
Remove the sugar and make a whipped cream that will enhance your fish starters (tartar, ceviche, etc.)



FRUIT PURÉE USED
Femminello Lemon

TASTING TEMPERATURE
Chilled

WAYS OF CONSUMING
On site ,
Takeaway

STRENGHTS
A cold or slightly warmed purée ,
Easy and quick to make