

# Mandarin Mist

## Description

This fruit mousse does not use cream or Italian meringue!

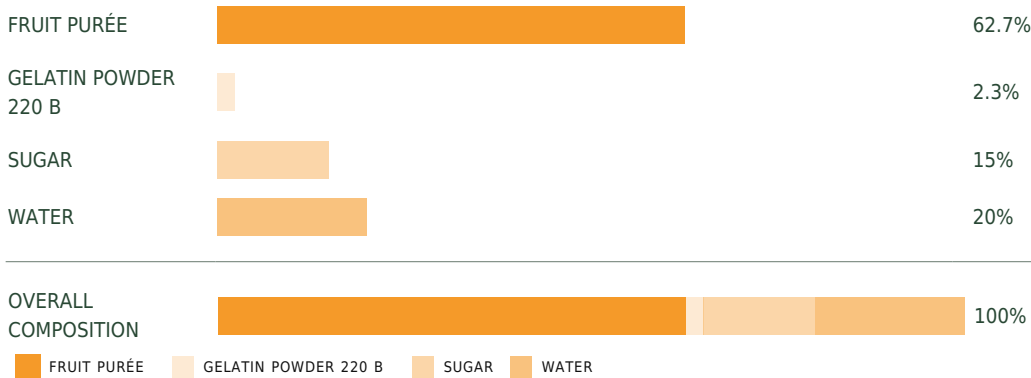
This recipe makes a whipped gel whose gelatine network traps air bubbles.

This gives it a very airy texture without requiring you to add ingredients that hinder the fruit's aromatic quality.

## Suggested uses

- Decorations
- Plated desserts
- Desserts, tarts and mini gateaux
- Ice cream
- Dessert glasses

## Overall composition



Composition	1000 g	100%
Gelatin powder 220 B	23 g	2.3%
Water	200 g	20%
Sugar	150 g	15%
Mandarin purée	627 g	62.7%

Expansion when whipped 375%

## Technique

Sprinkle the gelatin into cold water, then wait for 15 to 20 minutes for it to hydrate.

Heat the mixture to 120-140°F (50-60°C) so that the gelatin melts. Add the sugar, then mix with the mandarin purée at 40°F (4°C).

Place some plastic wrap on the mixture's surface and store in the refrigerator for at least 6 hours.

Whisk the gelatin mixture at medium speed until it has a shaving foam texture.

You can whisk for an extended period of time, up to 45-60 minutes depending on the amount and your equipment.

**Mandarin Mist**



62.7%

FRUIT PURÉE



15%


ADDED SUGAR

**Ingredients**

Mandarin purée,  
Sugar, Water,  
Gelatin powder 220  
B



FREEZABLE



EXPANSION  
WHEN  
WHIPPED



## FRUIT PURÉE USED

Mandarine Ciaculli

## TASTING TEMPERATURE

Chilled ,  
Iced

## WAYS OF CONSUMING

On site ,  
Takeaway

## STRENGTHS

Fruit intensity ,  
A cold or slightly warmed purée ,  
can be eaten chilled or iced