adamance
fruits du bon sens

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

Mandarin Mist

62.7% FRUIT PURÉE

15% ADDED SUGAR

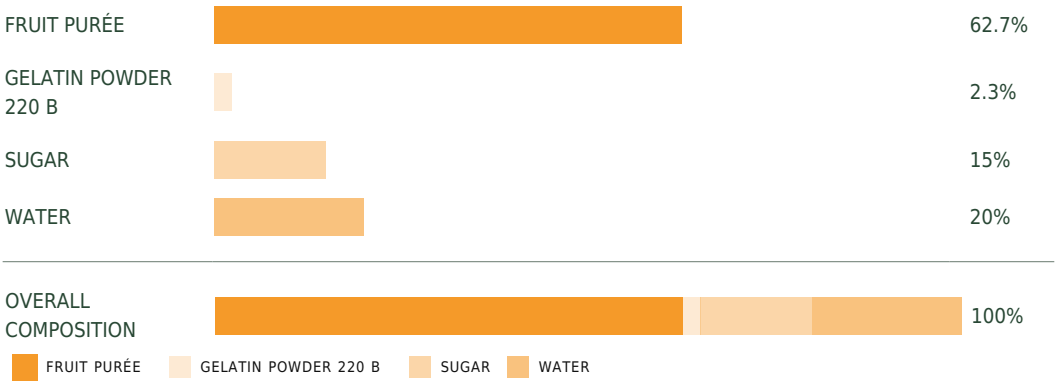
Ingredients

Mandarin purée, Sugar, Water, Gelatin powder 220 B

FREEZABLE

375% EXPANSION WHEN WHIPPED

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.



FRUIT PURÉE USED

Mandarine Ciaculli

TASTING TEMPERATURE

Chilled ,
Iced

WAYS OF CONSUMING

On site ,
Takeaway

STRENGHTS

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