

# Mango fruit paste

## Description

A very old method for preserving fruit flesh.

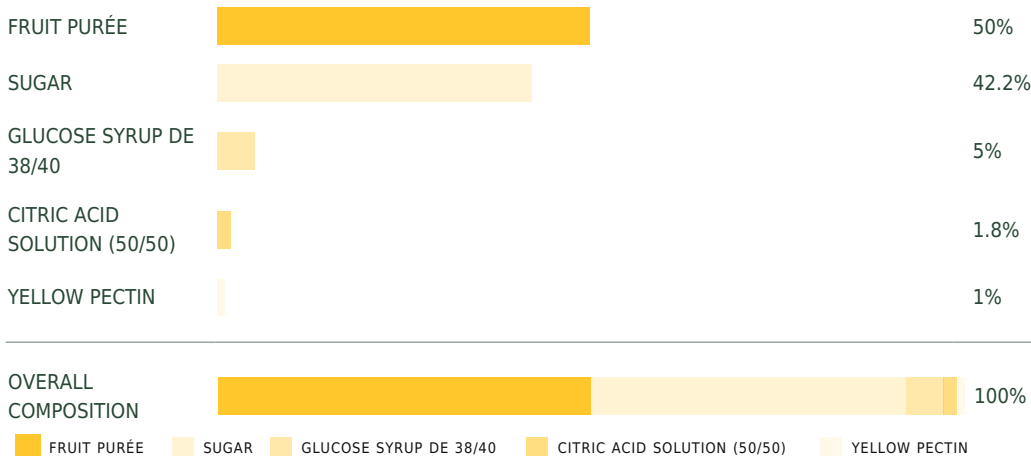
When cooking, water evaporates and aromas are concentrated, adding indulgence and a candied flavor.

Check the cooking with the refractometer to monitor the amount of dry matter and therefore water remaining in the product to ensure its conservation and texture.

## Suggested uses

- Chocolate-making
- Confectionery


## Overall composition



**Mango fruit paste**  
PLANT-BASED

50% FRUIT PURÉE 47% ADDED SUGAR

**Ingredients**  
Mango purée, Sugar, Glucose syrup DE 38/40, Citric acid solution (50/50), Yellow pectin

 FREEZABLE

Composition	1000 g	100%
Yellow pectin	10 g	1%
Sugar	50 g	5%
Mango purée	500 g	50%
Sugar	372 g	37.2%
Glucose syrup DE 38/40	50 g	5%
Citric acid solution (50/50)	18 g	1.8%

## Technique

Combine the pectin and the smaller amount of caster sugar, then pour the mixture over the mango purée at 40°F (4°C).

Bring to a boil while stirring all the time. Next, sprinkle in the second portion of sugar, bring back to a boil, then add the glucose syrup.

Cook until it reaches 74°Brix, or about 220°F/105°C.

Add the acid solution, mix and then pour out immediately.

## Trick

Cool to approx. 75°F (25°C) before measuring with a refractometer, as the temperature can affect the result.



**FRUIT PURÉE USED**  
Kesar and Alphonso Mango

**TASTING TEMPERATURE**  
Iced ,  
Room temperature

**WAYS OF CONSUMING**  
On site ,  
Takeaway

**STRENGTHS**  
Usual process and recipe ,  
Plant-based recipe