adamance
fruits du bon sens

Mango Iced mousse

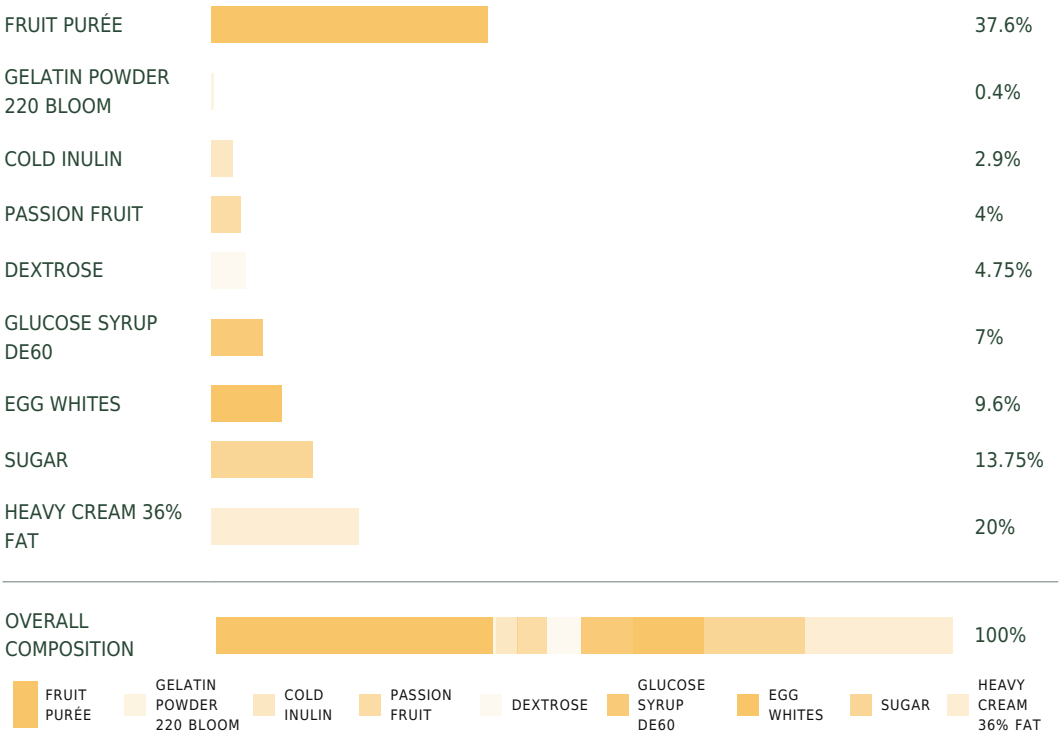
Description

Fruit iced mousse is based on the same principles as standard fruit mousse.
It is made with fruit purée, meringue and cream. The balancing is different, however, with a higher overall sugar content in order to control the texture, which must be optimum at low temperatures.
Unlike most other products in the ice cream world, this recipe doesn't require the use of specialized equipment like a churner, since the meringue and cream allow the mixture to expand sufficiently.
It lends itself particularly well to the creation of "frozen pastries". Maximum recommended shelf life: 4 months.

Suggested uses

- Plated desserts
- Ice cream
- Dessert glasses

Overall composition



Mango Iced mousse

37.6% FRUIT PURÉE

25.5% ADDED SUGAR

Ingredients

Mango purée, Passion fruit purée, Heavy cream 36% fat, Sugar, Gelatin powder 220 Bloom, Egg whites, Glucose syrup DE60, Dextrose, Cold Inulin

FREEZABLE

180% EXPANSION WHEN WHIPPED

Step 1

Swiss meringue for ice cream

Composition	250 g	100%
Egg whites	96.25 g	38.5%
Sugar	77.5 g	31%
Dextrose	47.5 g	19%
Cold inulin	28.75 g	11.5%

Expansion when whipped 240%

Technique

Place all the ingredients in a mixing bowl.
Heat in a bain-marie until the mixture reaches 120/130°F (50/55°C), whisking constantly. Beat at medium speed with a mixer until cool (approx. 85°F or 30°C).

Step 2

Whipped cream

Composition	200 g	100%
Heavy cream 36%	200 g	100%

Expansion when whipped 250%

Technique

Whip the cream at 40°F (4°C) on medium speed until frothy.

Step 3

Iced mousse

Composition	1000 g	100%
Gelatin powder 220 Bloom	4 g	0.4%
Mango purée	150 g	15%
Mango purée	226 g	22.6%
Passion fruit purée	40 g	4%
Sugar	60 g	6%
Glucose syrup DE60	70 g	7%
Swiss meringue	250 g	25%
Whipped cream	200 g	20%

Expansion when whipped 180%

Technique

Sprinkle the gelatin over the smaller portion of mango purée once it reaches 40°F (4°C), then wait 15 to 20 minutes for the gelatin to hydrate.
Heat the mixture to 120/140°F (50/60°C) to melt the gelatin, then combine it with the second portion of purée at 40°F (4°C).
Add the sugar, then the glucose syrup, and blend until smooth.
Combine approx. a third of the fruit purée with the Italian meringue and start whisking them so their textures become consistent.
Add the remaining fruit purée and mix with a spatula, then finish off by gently incorporating the whipped cream so you lose as few air bubbles as possible. Pour out immediately.



FRUIT PURÉE USED

Kesar and Alphonso Mango

TASTING TEMPERATURE

Iced

WAYS OF CONSUMING

On site ,
Takeaway

STRENGHTS

Fruit intensity