

Blackcurrant Mist

Description

This fruit mousse does not use cream or Italian meringue!

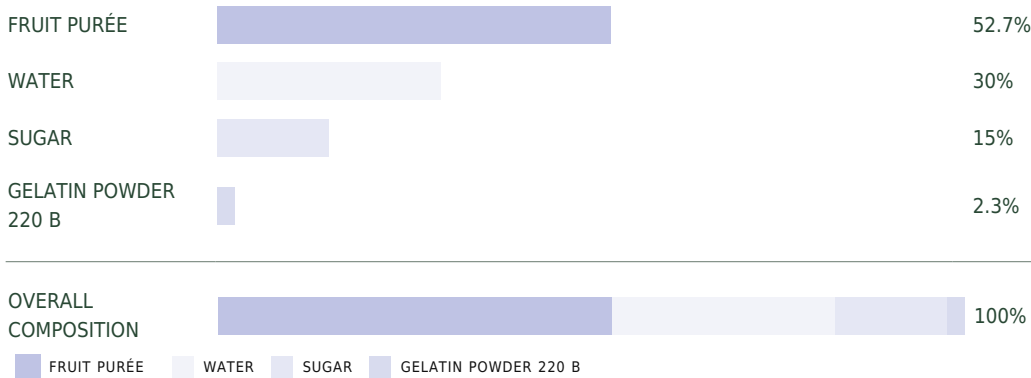
This recipe makes a whipped gel whose gelatine network traps air bubbles.

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 | 300 g | 30% |
| Sugar | 150 g | 15% |
| Blackcurrant purée | 527 g | 52.7% |

Expansion when whipped 300%

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 blackcurrant 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.

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52.7%

FRUIT PURÉE



15%

ADDED SUGAR

Ingredients

Blackcurrant purée,
Water, Sugar,
Gelatin powder 220
B



FREEZABLE



EXPANSION
WHEN
WHIPPED



FRUIT PURÉE USED

Blackdown and Andorine Blackcurrant

TASTING TEMPERATURE

Chilled ,
Iced

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

Fruit intensity ,
A cold or slightly warmed purée ,
Se consomme frais ou glacé