adamance
*fruits du bon sens*

# Passion fruit 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

**Passion fruit Mist**

52.7% FRUIT PURÉE

25% ADDED SUGAR

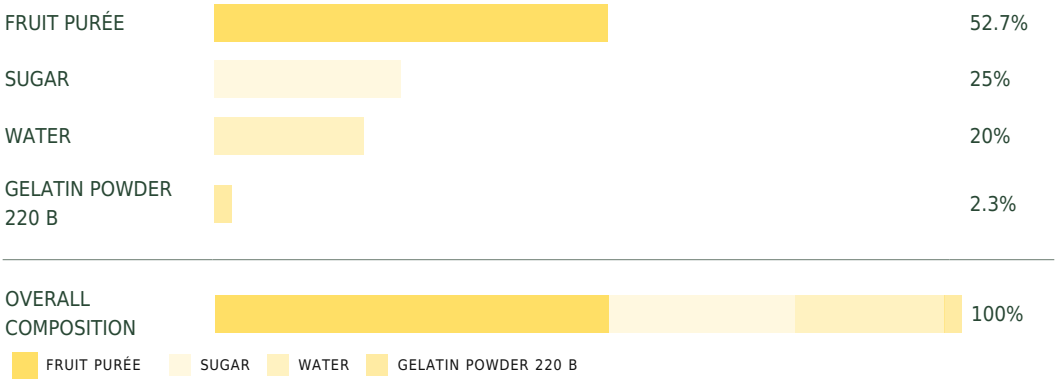
**Ingredients**

Passion fruit purée, Sugar, Water, Gelatin powder 220 B

FREEZABLE

405% EXPANSION WHEN WHIPPED

## Overall composition




| Composition | 1000 g | 100% |
|---|---|---|
| Gelatin powder 220 B | 23 g | 2.3% |
| Water | 200 g | 20% |
| Sugar | 250 g | 25% |
| Passion fruit purée | 527 g | 52.7% |

Expansion when whipped 405%

## 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 passion fruit 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
Passion fruit

## TASTING TEMPERATURE
Chilled ,
Iced

## WAYS OF CONSUMING
On site ,
Takeaway

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