adamance
fruits du bon sens

Standard Lime mousse

Description

This mousse uses traditional techniques to create a fruity flavor.
It has a fruit purée base, as well as two whisked ingredients – whipped cream and Italian meringue – and the whole thing is jellied using gelatin.

Suggested uses

- Plated desserts
- Desserts, tarts and mini gateaux
- Dessert glasses

Overall composition

FRUIT PURÉE	35.1%
GELATIN POWDER 220 BLOOM	1.3%
EGG WHITES	12%
SUGAR	19.8%
HEAVY CREAM 36% FAT	31.8%
OVERALL COMPOSITION	100%

Standard Lime mousse

35.1% FRUIT PURÉE

19.8% ADDED SUGAR

Ingredients

Lime purée, Heavy cream 36% fat, Sugar, Egg whites, Gelatin powder 220 Bloom

FREEZABLE

210% EXPANSION WHEN WHIPPED

Step 1

Whipped cream

Composition	318 g	100%
Heavy cream 36% fat	318 g	100%

Expansion when whipped 350%

Technique

Whisk the cream (40°F or 4°C) at medium speed until its texture becomes light and frothy.

Step 2

Standard Italian Meringue

Composition	351 g	100%
Sugar	198 g	53.5%
Water	49 g	14%
Egg whites	120 g	32.5%

Expansion when whipped 380%

Technique

Mix the water and sugar in a saucepan, cook them at 245°F (118°C) and combine them with the beaten egg white.
Whisk using a mixer at medium speed until cool (approx. 86°F or 30°C).

Step 3

Standard mousse

Composition	1000 g	100%
Gelatin powder 220 Bloom	13 g	1.3%
Lime purée	101 g	10.1%
Lime purée	250 g	25%
Standard Italian Meringue	318 g	31.8%
Whipped cream	318 g	31.8%

Expansion when whipped 210%

Technique

Sprinkle the gelatin onto the smaller portion of lime purée (40°F or 4°C), then leave it for 15 to 20 minutes until it is hydrated.
Heat the mixture to between 120 and 140°F (50 and 60°C) so that the gelatin melts, then combine it with the second portion of purée (40°F or 4°C). Homogenize with a mixer.
Combine approximately one third of the fruit purée with the Italian meringue, then start mixing with a whisk to assimilate their textures.
Add the rest of the fruit purée, fold it in with a spatula and finish off by gently adding the whipped cream in such a way that the mix remains light and frothy.
Pour immediately.



FRUIT PURÉE USED
Persian Lime

TASTING TEMPERATURE
Chilled

WAYS OF CONSUMING
On site ,
Takeaway

STRENGHTS
Usual process and recipe