

Banana paste

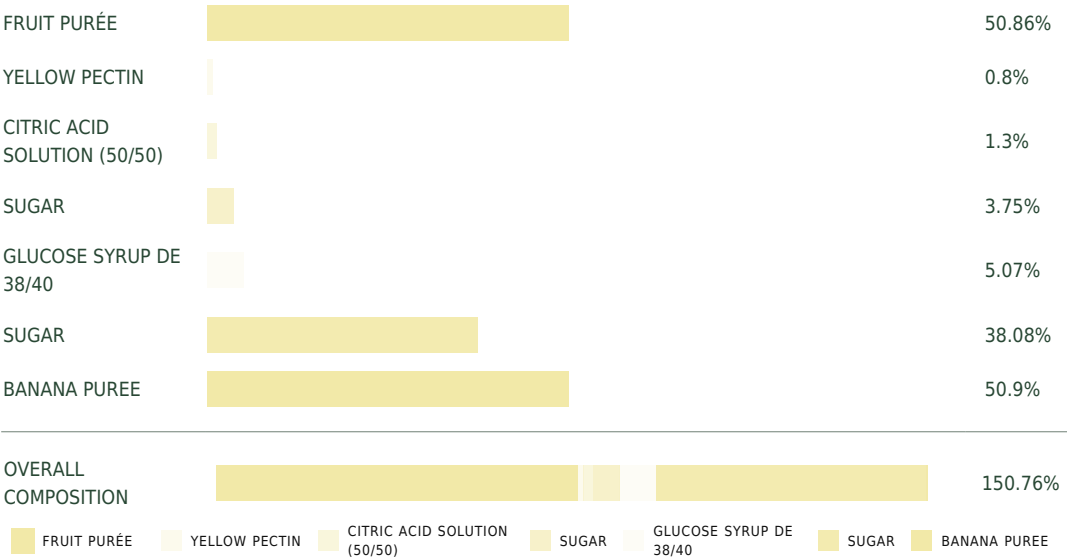
Description

A very old method for preserving the flesh of the fruit.
During cooking, water is evaporated and the aromas are concentrated, evolving towards a more jammy and greedy universe.
Checking the cooking process with a refractometer allows the quantity of dry matter and therefore of water remaining in the product to be checked to ensure its preservation and texture.

Suggested uses

- Chocolate-making
- Confectionery

Overall composition



Banana paste

50.86%

47%

FRUIT PURÉEADDED SUGAR

Ingredients

Yellow pectin, Sugar, Banana puree, Sugar, Glucose syrup DE 38/40, Citric acid solution (50/50)

FREEZABLE

Banana paste

Composition	1000 g	100%
Yellow pectin	8 g	0.8%
Sugar	38 g	3.8%
Banana puree	509 g	50.9%
Sugar	381 g	38.1%
Glucose syrup DE 38/40	51 g	5.1%
Citric acid solution (50/50)	13 g	1.3%

Technique

Combine the pectin and the smaller amount of caster sugar, then pour the mixture over the passion 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

Banana Cavendish

TASTING TEMPERATURE

Chilled ,
Iced ,
Room temperature

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

Usual process and recipe ,
Plant-based recipe