adamance
fruits du bon sens

Peach fruit paste

Description

A very old method for preserving fruit flesh.
When cooking, water evaporates and aromas are concentrated, adding indulgence and a candied flavor.
Check the cooking with the refractometer to monitor the amount of dry matter and therefore water remaining in the product to ensure its conservation and texture.

Suggested uses

- Chocolate-making
- Confectionery

Peach fruit paste

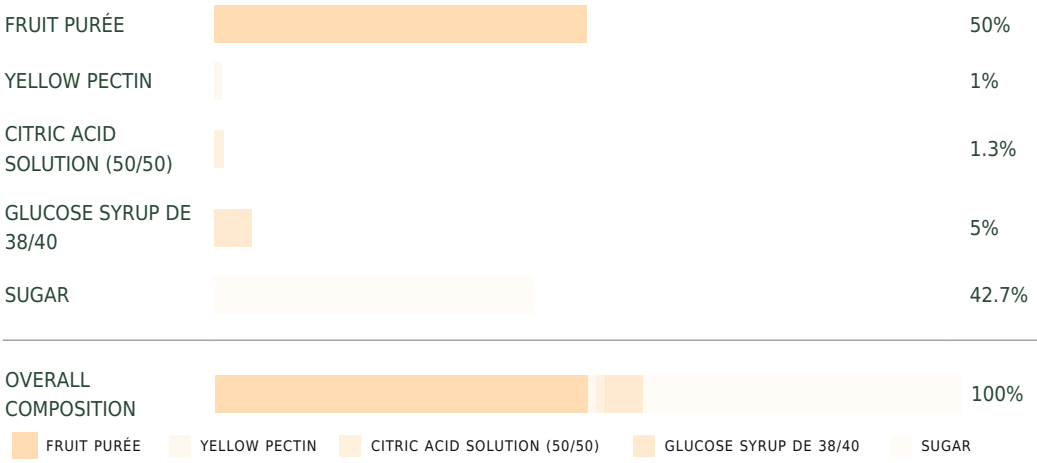
50% FRUIT PURÉE
48% ADDED SUGAR

Ingredients

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

FREEZABLE

Overall composition



Composition	1000 g	100%
Yellow pectin	10 g	1%
Sugar	50 g	5%
Peach purée	500 g	50%
Sugar	377 g	37.7%
Glucose syrup DE 38/40	50 g	5%
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 peach 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

Montrouge and Patty white Peach

TASTING TEMPERATURE

Iced ,
Room temperature

WAYS OF CONSUMING

On site ,
Takeaway

STRENGHTS

Usual process and recipe ,
Plant-based recipe