adamance
fruits du bon sens

Pear chantilly cream

Description

A variant of the classic chantilly cream that can be applied to dishes in the same way. Use it to fill fruit chantilly choux buns and top ice cream sundaes.
This helps significantly reduce the amount of fat in your recipes by switching 40% of 36% fat heavy cream for fruit. It is slightly less airy than traditional chantilly cream.

Suggested uses

- Decorations
- Plated desserts
- Ice cream
- Dessert glasses

Pear chantilly cream

37% FRUIT PURÉE

9% ADDED SUGAR

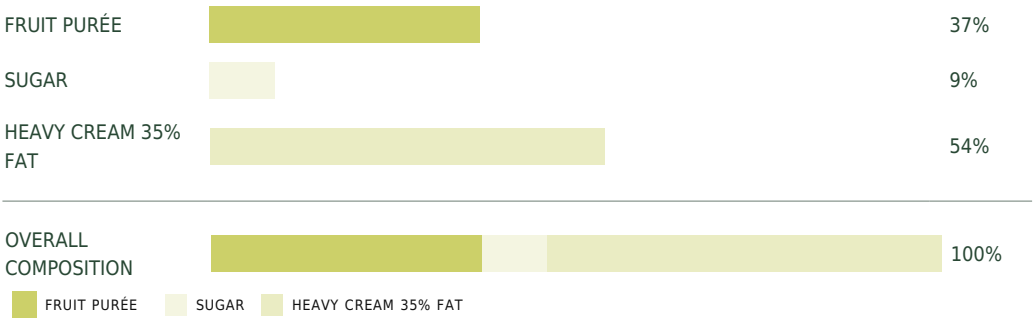
Ingredients

Heavy cream 35% fat, Pear purée, Sugar

NON-FREEZABLE

240% EXPANSION WHEN WHIPPED

Overall composition



Composition	1000 g	100%
Sugar	90 g	9%
Pear purée	370 g	37%
Heavy cream 35% fat	540 g	54%

Expansion when whipped 240%

Technique

Mix the sugar with the fruit purée (40°F or 4°C), then add in the cream.
Using the whisk setting in a food processor, beat the mixture at medium speed until it can be piped using a piping bag.

Trick

Reduce or eliminate sugar to make fruity whipped creams for your dishes (such as intensely flavored mousses, for example).



FRUIT PURÉE USED
Green Williams Pear

TASTING TEMPERATURE
Chilled

WAYS OF CONSUMING
On site ,
Takeaway

STRENGHTS
A cold or slightly warmed purée ,
Easy and quick to make