

Pineapple Coulis for Ice Cream

Description

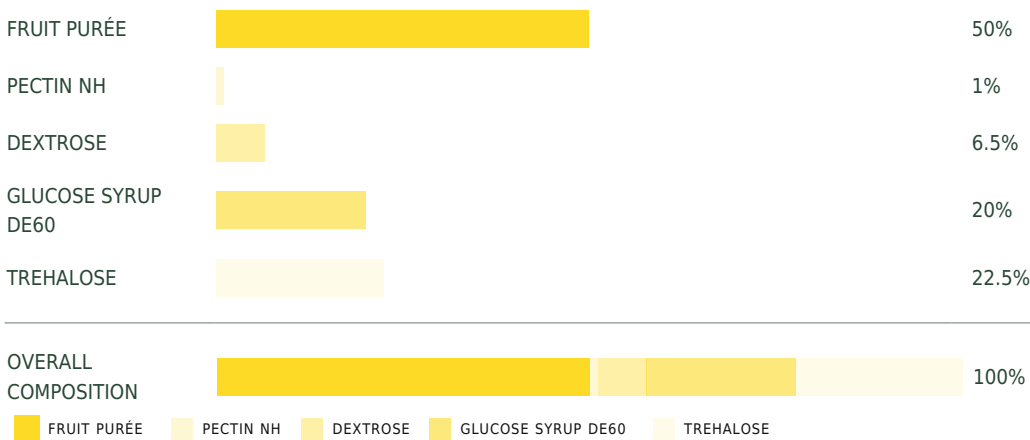
A coulis specially formulated for ice cream marbling and sorbets, as well as for ice cream sundae topping.

It can be stored at 40°F (4°C) until serving. Maximum recommended shelf-life: 4 months in the freezer for marbling or one week at 40°F (4°C) for topping.

Suggested uses

- Ice cream


Overall composition



Pineapple Coulis for Ice Cream
PLANT-BASED

50% FRUIT PURÉE 49% ADDED SUGAR

Ingredients
Pineapple purée,
Trehalose, Glucose
syrup DE60,
Dextrose, Pectin NH

 FREEZABLE

Composition	1000 g	100%
Trehalose	225 g	22.5%
Dextrose	65 g	6.5%
Pectin NH	10 g	1%
Pineapple purée	500 g	50%
Glucose syrup DE60	200 g	20%

Technique

Mix the trehalose, dextrose and NH pectin, then sprinkle over pineapple purée at 40°F (4°C).

Blend well with an immersion mixer until homogenized, add the DE60 glucose syrup, then heat to 185°F (85°C), stirring constantly. Pour out immediately.



FRUIT PURÉE USED

Extra Sweet Pineapple

TASTING TEMPERATURE

Chilled ,
Iced -12 -14°C

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

Color/Shine ,
Plant-based recipe ,
can be eaten chilled or iced