

# Pineapple fruit paste

## Description

A very old method for preserving the flesh of the fruit.

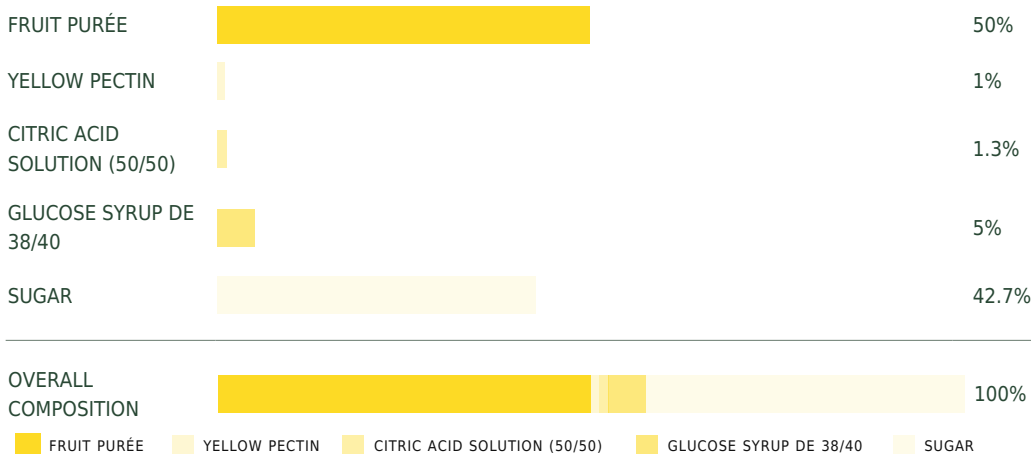
During cooking, water is evaporated and the aromas are concentrated, evolving towards a more jammy and greedy universe.

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



Composition	1000 g	100%
Yellow pectin	10 g	1%
Sugar	50 g	5%
Pineapple 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 blood orange 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.

**Pineapple fruit paste**  
**VÉGÉTAL**

50% FRUIT PURÉE 47.7% ADDED SUGAR

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

 FREEZABLE

## Trick

Cool to approx. 75°F (25°C) before measuring with a refractometer, as the temperature can affect the result.



**FRUIT PURÉE USED**  
Extra Sweet Pineapple

**TASTING TEMPERATURE**  
Chilled ,  
Iced ,  
Room temperature

**WAYS OF CONSUMING**  
On site ,  
Takeaway

**STRENGTHS**  
Usual process and recipe ,  
Plant-based recipe