

Pineapple Purée Mist

Description

This fruit mousse does not use cream or Italian meringue!

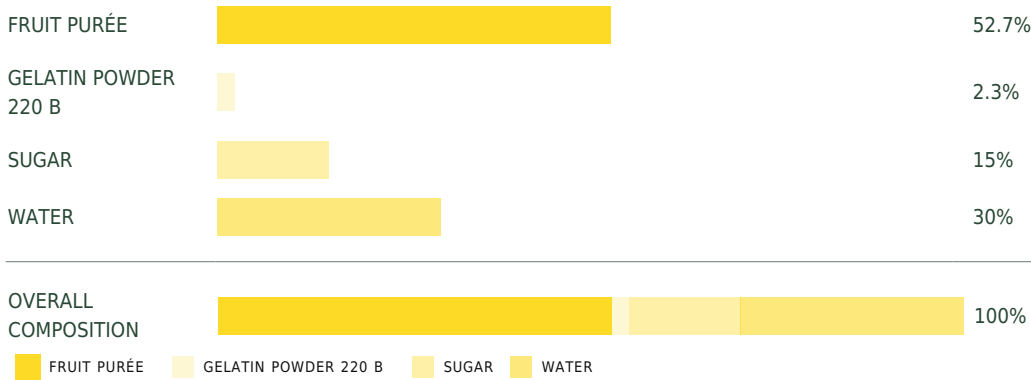
This recipe makes a whipped gel whose gelatine network traps air bubbles.

This gives it a very airy texture without requiring you to add ingredients that hinder the fruit's aromatic quality.

Suggested uses

- Decorations
- Plated desserts
- Desserts, tarts and mini gateaux
- Ice cream
- Dessert glasses

Overall composition



Composition	1000 g	100%
Gelatin powder 220 B	23 g	2.3%
Water	300 g	30%
Sugar	150 g	15%
Pineapple Purée	527 g	52.7%

Expansion when whipped 345%

Technique

Sprinkle the gelatin into cold water, then wait for 15 to 20 minutes for it to hydrate.

Heat the mixture to 120-140°F (50-60°C) so that the gelatin melts. Add the sugar, then mix with the sour pineapple at 40°F (4°C).

Place some plastic wrap on the mixture's surface and store in the refrigerator for at least 6 hours.

Whisk the gelatin mixture at medium speed until it has a shaving foam texture.


You can whisk for an extended period of time, up to 45-60 minutes depending on the amount and your equipment.

Pineapple Purée Mist



52.7%

FRUIT PURÉE




15%


ADDED SUGAR

Ingredients

Pineapple Purée ,
Water, Sugar,
Gelatin powder 220
B



FREEZABLE



EXPANSION
WHEN
WHIPPED



FRUIT PURÉE USED

Extra Sweet Pineapple

TASTING TEMPERATURE

Chilled ,
Iced

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

Fruit intensity ,
A cold or slightly warmed purée ,
can be eaten chilled or iced