

Sour Cherry paste

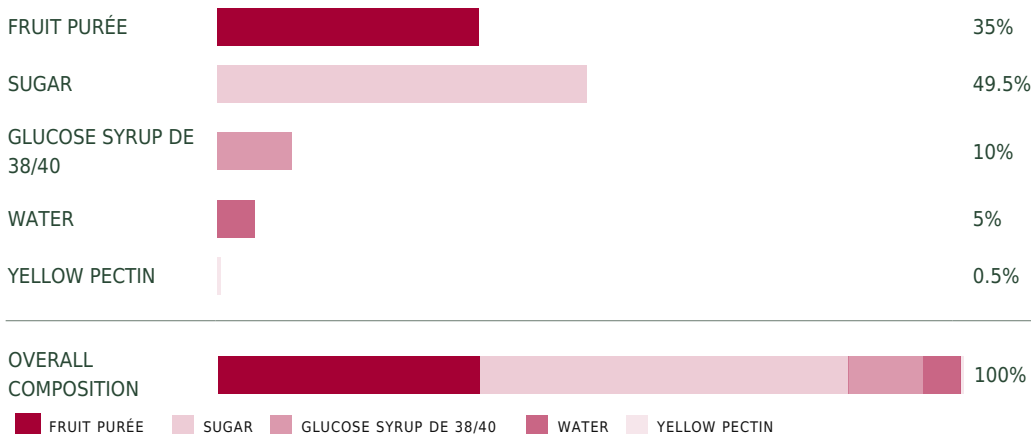
Description

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

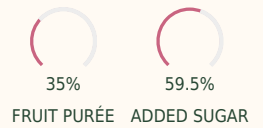


Composition	1000 g	100%
Yellow pectin	5 g	0.5%
Sugar	50 g	5%
Sour Cherry Purée	350 g	35%
Sugar	445 g	44.5%
Glucose syrup DE 38/40	100 g	10%
Water	50 g	5%

Technique

Combine the pectin and the smaller amount of caster sugar, then pour the mixture over the sour cherry 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.

Sour Cherry paste PLANT-BASED



Ingredients

Sour Cherry Purée,
Sugar, Yellow
pectin, Water,
Glucose syrup DE
38



FREEZABLE

Trick

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



FRUIT PURÉE USED
Oblačinska Sour Cherry

TASTING TEMPERATURE
Chilled ,
Iced ,
Room temperature

WAYS OF CONSUMING
On site ,
Takeaway

STRENGTHS
Usual process and recipe ,
Plant-based recipe