

Standard Pineapple mousse

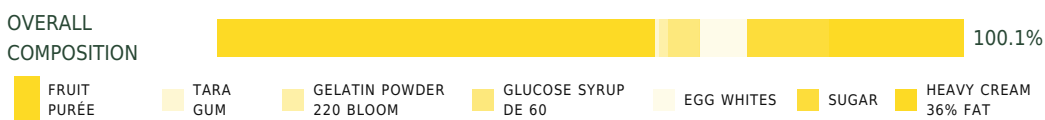
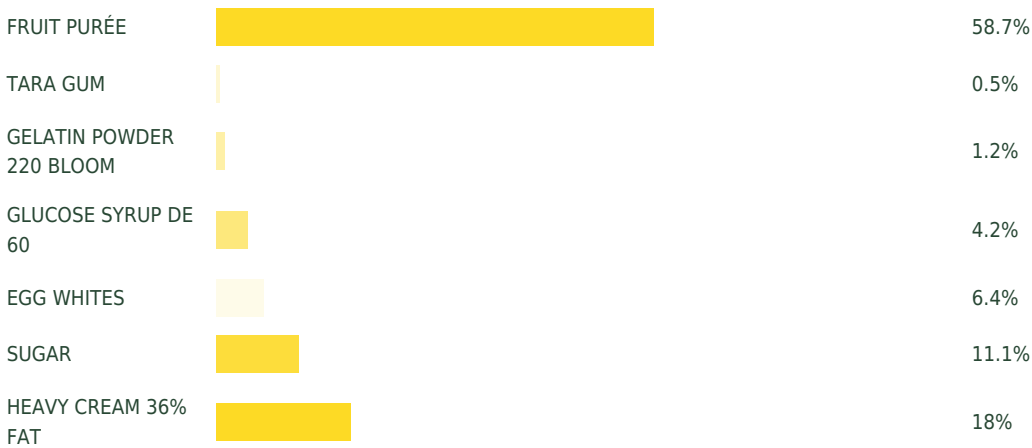
Description

This mousse uses traditional techniques to create a fruity flavor. It has a fruit purée base, as well as two whisked ingredients - whipped cream and Italian meringue - and the whole thing is jellied using gelatin.

Suggested uses

- Plated desserts
- Desserts, tarts and mini gateaux
- Dessert glasses

Overall composition



Step 1

Whipped cream

Composition	184 g	100%
Heavy cream 36% fat	184 g	100%

Expansion when whipped 250%

Technique

Whisk the cream (40°F or 4°C) at medium speed until its texture becomes light and frothy.

Standard Pineapple mousse



FRUIT PURÉE



ADDED SUGAR

Ingredients

Pineapple purée,
Heavy cream 36%
FAT, Sugar, Egg
whites, Gelatin
powder 220 Bloom,
glucose syrup DE
60, Tara gum



FREEZABLE



EXPANSION
WHEN
WHIPPED

Step 2

Standard Italian Meringue

Composition	184 g	100%
Sugar	98.5 g	53.5%
Water	25.8 g	14%
Egg whites	59.9 g	32.5%

Expansion when whipped 380%

Technique

Mix the water and sugar in a saucepan, cook them at 245°F (118°C) and combine them with the beaten egg white.

Whisk using a mixer at medium speed until cool (approx. 86°F or 30°C).

Step 3

Standard mousse

Composition	1000 g	100%
Gelatin powder 220 Bloom	12 g	1.2%
Pineapple purée	188 g	18.8%
Pineapple purée	378 g	37.8%
Standard Italian Meringue	184 g	18.4%
Whipped cream	184 g	18.4%
Tara Gum	5 g	0.5%
glucose syrup	50 g	5%

Expansion when whipped 175%

Technique

Bring the small amount of puréed pineapple to the boil, pour in the gelatine and wait 15 to 20 minutes for the gelatine to hydrate.

Blend the second part of the purée with the Tara gum, add the DE 60 glucose, the first part of the purée with the gelatine and heat this mixture to boiling in order to neutralise the pineapple enzymes preventing gelling and to melt the gelatine, then bring this mixture down to around 20°C and blend to mix well.

Combine about a third of the fruit purée with the Italian meringue, starting the mixture with a whisk to bring the textures together.

Add the rest of the fruit purée, mixing with a pastry blender, then finish by gently folding in the whipped cream to keep the mixture as fluffy as possible.

Pour immediately.



FRUIT PURÉE USED
Extra Sweet Pineapple

TASTING TEMPERATURE
Chilled

WAYS OF CONSUMING
On site ,
Takeaway

STRENGTHS
Usual process and recipe