adamance
fruits du bon sens

Yuzu Iced Mousse

Description

Fruit iced mousse is based on the same principles as standard fruit mousse.
It is made with fruit purée, meringue and cream. The balancing is different, however, with a higher overall sugar content in order to control the texture, which must be optimum at low temperatures.
Unlike most other products in the ice cream world, this recipe doesn't require the use of specialized equipment like a churner, since the meringue and cream allow the mixture to expand sufficiently.
It lends itself particularly well to the creation of "frozen pastries". Maximum recommended shelf life: 4 months.

Suggested uses

- Plated desserts
- Ice cream
- Dessert glasses

Yuzu Iced Mousse

40% FRUIT PURÉE

28.73% ADDED SUGAR

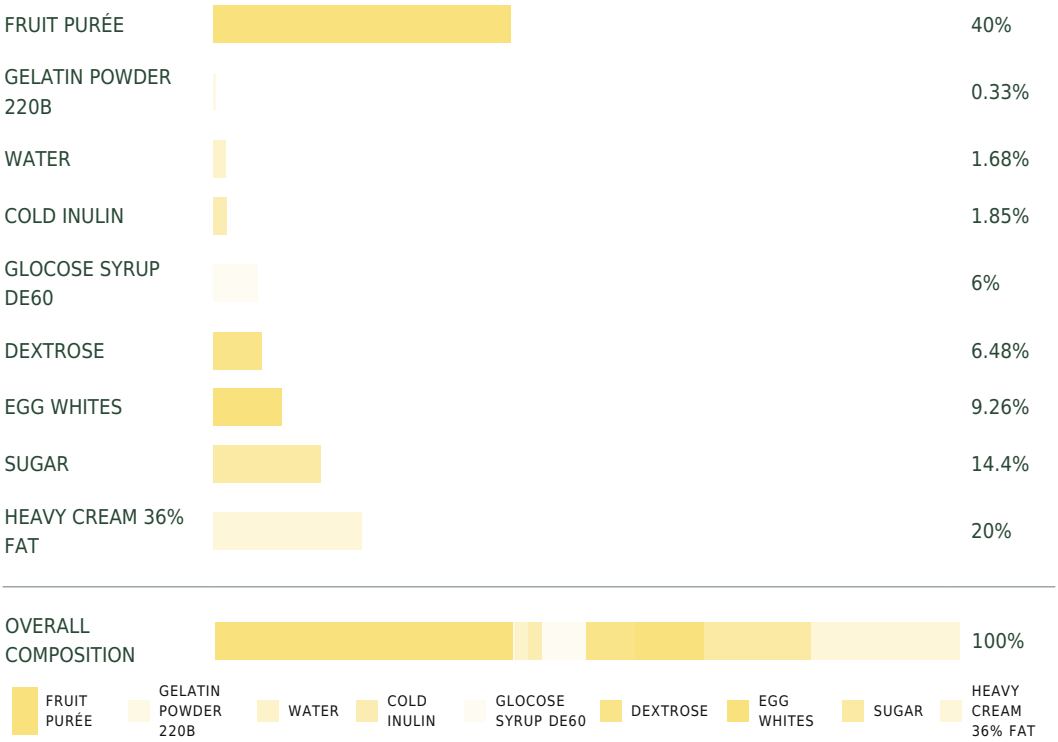
Ingredients

Yuzu purée, Heavy cream 36% , Sugar, Gelatin powder 220 Bloom, Egg whites, Glucose syrup DE60, Dextrose, Cold Inulin, Water

FREEZABLE

185% EXPANSION WHEN WHIPPED

Overall composition



Step 1

Swiss meringue for ice cream

Composition	250 g	100%
Egg whites	96.25 g	37.04%
sugar	74.08 g	29.63%
Dextrose	64.83 g	25.93%
Cold Inulin	18.50 g	7.4%

Expansion when whipped 240%

Technique

Place all the ingredients in a mixing bowl.
Heat in a bain-marie until the mixture reaches 120/130°F (50/55°C), whisking constantly. Beat at medium speed with a mixer until cool (approx. 85°F or 30°C).

Step 2

Whipped cream

Composition	200 g	100%
Heavy cream 36%	200 g	100%

Expansion when whipped 250%

Technique

Whip the cream at 40°F (4°C) on medium speed until frothy.

Step 3

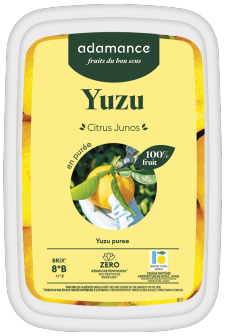
Iced mousse

Composition	1000 g	100%
Gelatin powder 220 Bloom	3 g	0.33%
Yuzu purée	400 g	40%
Sugar	80 g	8%
Glucose syrup DE60	50 g	5%
Swiss meringue	250 g	25%
Whipped cream	200 g	20%
Water	17 g	1.67%

Expansion when whipped 185%

Technique

Sprinkle the gelatin over the smaller portion of Yuzu purée once it reaches 40°F (4°C), then wait 15 to 20 minutes for the gelatin to hydrate.
Heat the mixture to 120/140°F (50/60°C) to melt the gelatin, then combine it with the second portion of purée at 40°F (4°C).
Add the sugar, then the glucose syrup, and blend until smooth.
Combine approx. a third of the fruit purée with the Italian meringue and start whisking them so their textures become consistent.
Add the remaining fruit purée and mix with a spatula, then finish off by gently incorporating the whipped cream so you lose as few air bubbles as possible. Pour out immediately.



FRUIT PURÉE USED
Citrus Junos Yuzu

TASTING TEMPERATURE
Iced

WAYS OF CONSUMING
On site ,
Takeaway

STRENGHTS
Fruit intensity