



GUIMAUVES

	SUCRE SUGAR	BRIX	FRUIT PURÉE 1	MARSHMALLOWS			FRUIT PURÉE 2		
				SUGAR	INVERT SUGAR (1)	GELATIN (200 BLOOM)		INVERT SUGAR (2)	WATER (1)
Blackberry	10%	20,0	850	850	265	76	150	380	
Blackcurrant	10%	24,0	850	850	265	76	150	380	
Blackcurrant Noir de Bourgogne	10%	23,0	850	850	265	76	150	380	
Blueberry	10%	20,0	850	850	265	76	150	380	
Raspberry	0%	11,0	850	850	265	76	150	380	
Red fruits	10%	20,0	850	850	265	76	150	380	
Red sour cherry	10%	27,0	850	850	265	76	150	380	
Redcurrant	10%	20,0	850	850	265	76	150	380	
Strawberry	10%	17,0	850	850	265	76	150	380	
Strawberry Senga	0%	9,0	850	850	265	76	150	380	
Strawberry Mara des bois	10%	17,0	850	850	265	76	150	380	
Strawberry Mara des bois	10%	19,0	850	850	265	76	150	380	
Wild strawberry & Mara des bois strawberry	10%	19,0	850	850	265	76	150	380	
Apricot	10%	21,0	850	850	265	76	150	380	
Fig from Provence	10%	25,0	850	850	265	76	150	380	
Granny Smith apple	10%	21,0	850	850	265	76	150	380	
Green rhubarb	10%	14,0	850	850	265	76	150	380	
Kiwi	0%	15,0	850	850	265	76	150	380	
Melon	0%	10,0	850	850	265	76	150	380	
Mint	0%	14,0	850	850	265	76	150	380	
Mirabelle plum	0%	22,0	850	850	265	76	150	380	
Williams pear	0%	14,0	850	850	265	76	150	380	
Quince	10%	24,0	850	850	265	76	150	380	
Ruby peach	10%	19,0	850	850	265	76	150	380	
Sea buckthorn	0%	6,0	850	850	265	80	150	380	
White peach	10%	19,0	850	850	265	76	150	380	
Yellow peach	10%	20,0	850	850	265	76	150	380	



Marshmallows

Method: cook Fruit'Purée (1) with invert sugar (1) and sugar at 110°C/230°F. Soak the gelatin in cold water and dissolve it in Fruit'Purée (2). Whisk invert sugar (2) in a mixer. Add the syrup at 110°C/230°F and the gelatin/Fruit'Purée mixture. Continue mixing until the mixture has cooled to room temperature. Pour into a mold coated with either potato starch or icing sugar. Leave overnight and then cut into pieces.

For nut marshmallows: heat the water (1) with the sugar and invert sugar (1) to 100°C/230°F. Soak the gelatin and then dissolve it in the water (2). Whisk invert sugar (2) with Fruit'Elite Dried nut purée in a mixer, then add the syrup and the gelatin. Continue whisking until the mixture has cooled to room temperature. Pour into a mold coated with potato starch or icing sugar. Leave overnight and then cut into pieces.

Banana	0%	22,0	850	850	265	76	150	380	
Coconut	10%	19,0	850	850	265	76	150	380	
Exotic fruits	0%	15,0	850	850	265	76	150	380	
Ginger	0%	3,0	850*	850	265	80	75	380	
Jamun	0%	13,0	850	850	265	72	150	380	
Lychee	0%	14,0	850	850	265	76	150	380	
Mango	0%	18,0	850	850	265	76	150	380	
Passion fruit	0%	13,0	850	850	265	76	150	380	
Pineapple	0%	13,0	850	850	265	76	150	380	
Pink guava	0%	8,0	850	850	265	76	150	380	
Prickly Pear	0%	12,0	850	850	265	76	150	380	
Soursop	0%	14,0	850	850	265	76	150	380	
Bergamot	0%	9,0	850	850	265	80	150	380	
Blood orange	0%	12,0	850	850	265	76	150	380	
Calamansi	0%	10,0	850	850	265	76	150	380	
Grapefruit	0%	10,0	850	850	265	76	150	380	
Kumquat	0%	15,0	850	850	265	80	150	380	
Lemon	0%	8,0	850	850	265	76	150	380	
Lemon Crushed	0%	8,0	850	850	265	76	150	380	
Lime	0%	9,0	850	850	265	76	150	380	
Mandarin	0%	11,0	850	850	265	76	150	380	
Orange	0%	11,0	850	850	265	76	150	380	
Sudachi	0%	8,0	850	850	265	76	150	380	
Yuzu	0%	9,0	850	850	265	76	150	380	
Coconut	10%	24,0	850	850	265	76	150	380	
Raspberry Meeker from Massif Central, France	10%	19,0	850	850	265	76	150	380	
Passion fruit yellow Passiflora Edulis from the Ivory Coast	0%	13,0	850	850	265	76	150	380	
Abriconilla Fleur de Sel	10%	22,0	850	850	265	80	150	380	
Apple baked with caramel and cinnamon	22%	31,0	850	850	265	76	150	380	
Banalime Ginger	0%	17,0	849	849	264	67	149	378	
Bergamangado	0%	13,0	850	850	265	76	150	380	
Berriollette	10%	20,0	850	850	265	76	150	380	
Cherrymome	10%	27,0	850	850	265	80	150	380	
Coranaba	0%	13,0	850	850	265	76	150	380	
Exotic Ginger	0%	16,0	849	849	264	67	149	381	
Lychee and raspberry with rose	10%	22,0	850	850	265	76	150	380	
Red Fennel	10%	16,0	850	850	265	80	150	380	
Green pistachio	0%	74,0	1 000	2 250	700	200	1 000	2 250	400
Roasted hazelnut	0%	72,0	1 000	2 250	700	200	1 000	2 250	400
White almond	0%	74,0	1 000	2 250	700	200	1 000	2 250	400

*Replace by water.