

MANGO, PASSION FRUIT AND RASPBERRY JELLY

Confectionary

CHOCOLATE NUANCES PASSION FRUIT ICAM PROFESSIONAL
CHOCOLATE NUANCES RASPBERRY ICAM PROFESSIONAL

Yield: 4 trays (24x24x2h) 1.2kg each

COMPONENTS

MANGO AND PASSION FRUIT JELLY

INGREDIENTS

1500 g mango pulp
500 g apple pulp
200 g sugar
65 g pectin
0,5 g agar agar
2000 g sugar
400 g preheated glucose
250 g **Chocolate Nuances Passion fruit
Icam Professional Code 8402**
100 g dried alcoholate
to taste vanilla powder
35 g citric acid

PROCEDURE

Heat the mango and apple pulps to a temperature of 40°. Next add the sugar, pectin and Agar agar. As soon as it boils, add the sugar and the glucose. Finish off the cook at 70-73 degrees brix on the refractometer, then add the chunks, the dried alcoholate, the vanilla powder and citric acid. Pour it all into the trays to the thickness desired, cool and cut as required. Roll in a mix of sugar and dextrose (75% and 25%), or with grated coconut.

RASPBERRY JELLY

1500 g raspberry pulp
500 g whole raspberries
200 g sugar
57 g pectin
0,5 g agar agar
2000 g sugar
400 g preheated glucose
250 g **Chocolate Nuances Raspberry
Icam Professional Code 8568**
100 g dried alcoholate
to taste vanilla powder
35 g citric acid

Heat the raspberry pulp and whole raspberries to a temperature of 40°. Next add the sugar, pectin and Agar agar. As soon as it boils, add the sugar and the glucose. Finish off the cook at 70-73 degrees brix on the refractometer, then add the chunks, the dried alcoholate, the vanilla powder and citric acid. Pour it all into the trays to the thickness desired, cool and cut as required. Roll in a mix of sugar and dextrose (75% and 25%).



CHOCOLATE NUANCES PASSION FRUIT

Intense exotic and tropical notes, typical of passion fruit. Sweet notes background. With fruits in powdered.



CHOCOLATE NUANCES RASPBERRY

Clear notes of raspberry and typical acidity, followed by pleasant sweet and milky hints. With fruits in powdered.

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