

PASTRY CREMEUX

Fruit puree	% sugar	°Brix	PH	CREMEUX	Fruit puree in g	Water in g	Sugar in g	Pectin NH in g	Egg yolks in g	Butter in g	Sorbet stabilizer in g	Total weight in g
Red berries purees				CREMEUX red berries								
Blackcurrant 100%	-	14	2.8 +/-0.5	Cremeux Blackcurrant 100%	650		150	13	90	140	5	1 048
Black cherry 100%	-	17	3.7 +/-0.5	Cremeux Black cherry 100%	630		150	13	90	140	5	1 028
Strawberry 100%	-	9	3.3 +/-0.5	Cremeux Strawberry 100%	630		140	13	90	140	5	1 018
Mara des Bois Strawberry 100%	-	8	3.5 +/-0.5	Cremeux Mara des Bois Strawberry 100%	630		140	13	90	140	5	1 018
Wild Strawberry	10%	19	3.4 +/-0.5	Cremeux Wild Strawberry	630		90	13	90	140	5	968
Raspberry 100%	-	10	3.0 +/-0.5	Cremeux Raspberry 100%	620		150	13	90	140	5	1 018
Raspberry 100%		10	3.0 +/-0.5	Cremeux Raspberry 100%	620		150	13	90	140	5	1 018
Red berries	10%	19	3.1 +/-0.5	Cremeux Red berries	680		90	13	90	140	5	1 018
Red berries 100%	-	10	2.8 +/-0.5	Cremeux Red berries 100%	620		150	13	90	140	5	1 018
Morello cherry	10%	25	3.2 +/-0.5	Cremeux Morello cherry	630		90	13	90	140	5	968
Morello cherry 100%	-	16	3.0 +/-0.5	Cremeux Morello cherry 100%	630		150	13	90	140	5	1 028
Blackberry	10%	22	3.3 +/-0.5	Cremeux Blackberry	630		90	13	90	140	5	968
Blackberry 100%	-	12	3.0 +/-0.5	Cremeux Blackberry 100%	630		150	13	90	140	5	1 028
Wild blueberry	10%	18	3.0 +/-0.5	Cremeux Wild blueberry	630		90	13	90	140	5	968
Wild blueberry 100%	-	12	2.9 +/-0.5	Cremeux Wild blueberry 100%	630		150	13	90	140	5	1 028
Fruits of the orchard purees				CREMEUX fruits of the orchard								
Apricot	10%	20	3.2 +/-0.5	Cremeux Apricot	670		60	16	90	140	5	981
Apricot 100%	-	12	3.3 +/-0.5	Cremeux Apricot 100%	670		110	16	90	140	5	1 031
Purple fig 100%	-	20	4.5 +/-0.5	Cremeux Purple fig 100%	710		110	12	90	140	5	1 067
Kiwi	10%	21	3.4 +/-0.5	Cremeux Kiwi	690		60	16	90	140	5	1 001
Melon	10%	21	6.0 +/-0.5	Cremeux Melon	690		60	16	90	140	5	1 001
Mirabelle plum 100%	-	21	3.7 +/-0.5	Cremeux Mirabelle plum 100%	690		110	15	90	140	5	1 050
White peach	10%	19	3.7 +/-0.5	Cremeux White peach	690		60	16	90	140	5	1 001
White peach 100%	-	12	3.7 +/-0.5	Cremeux White peach 100%	670		110	16	90	140	5	1 031
Blood peach	10%	19	3.4 +/-0.5	Cremeux Blood peach	690		60	16	90	140	5	1 001
Pear 100%	-	13	3.7 +/-0.5	Cremeux Pear 100%	700		110	16	90	140	5	1 061
Green apple 100%	-	12	3.4 +/-0.5	Cremeux Green apple 100%	700		110	16	90	140	5	1 061
Red rhubarb	10%	14	2.9 +/-0.5	Cremeux Red rhubarb	200	200	60	12	90	140	8	710
Citruses purees				CREMEUX citruses								
Bergamot 100%	-	9	2.5 +/-0.5	Cremeux Bergamot 100%	280	340	140	20	90	140	12	1 022
Lemon 100%	-	8	2.2 +/-0.5	Cremeux Lemon 100%	280	340	140	20	90	140	12	1 022
Lime 100%	-	9	2.3 +/-0.5	Cremeux Lime 100%	280	340	140	20	90	140	12	1 022
Kalamansi 100%	-	8	2.3 +/-0.5	Cremeux Kalamansi 100%	240	340	140	16	90	140	12	978
Konatsu 100%	-	11	2.5 +/-0.5	Cremeux Konatsu 100%	240	340	140	16	90	140	12	978
Mandarin 100%	-	12	3.3 +/-0.5	Cremeux Mandarin 100%	650		90	14	90	140	5	989
Orange 100%	-	12	3.4 +/-0.5	Cremeux Orange 100%	650		90	15	90	140	5	990
Blood orange 100%	-	12	3.2 +/-0.5	Cremeux Blood orange 100%	650		90	15	90	140	5	990
Grapefruit 100%	-	12	2.9 +/-0.5	Cremeux Grapefruit 100%	650		90	15	90	140	5	990
Sudachi 100%	-	7	2.0 +/-0.5	Cremeux Sudachi 100%	240	340	140	15	90	140	12	977
Yuzu 100%	-	8	2.5 +/-0.5	Cremeux Yuzu 100%	240	340	140	16	90	140	12	978
Exotic fruits purees				CREMEUX exotic fruits								
Pineapple	10%	22	3.5 +/-0.5	Cremeux Pineapple	680		60	16	90	140	5	991
Pineapple 100%	-	13	3.6 +/-0.5	Cremeux Pineapple 100%	680		130	16	90	140	5	1 061
Banana 100%	-	22	4.7 +/-0.5	Cremeux Banana 100%	400	290	60	7	90	140	5	992
Red prickly pear 100%	-	12	4.3 +/-0.5	Cremeux Red prickly pear 100%	650		60	16	90	140	5	961
Exotic fruits 100%	-	16	3.0 +/-0.5	Cremeux Exotic fruits 100%	680		120	16	90	140	5	1 051
Pink guava 100%	-	10	3.7 +/-0.5	Cremeux Pink guava 100%	710		60	16	90	140	5	1 021
Pomegranate 100%	-	15	3.3 +/-0.5	Cremeux Pomegranate 100%	710		60	16	90	140	5	1 021
Lychee	10%	22	4.2 +/-0.5	Cremeux Lychee	650		60	19	90	140	5	964
Lychee 100%	-	14	4.2 +/-0.5	Cremeux Lychee 100%	650		120	19	90	140	5	1 024
Mango	7%	23	3.7 +/-0.5	Cremeux Mango	690		60	16	90	140	5	1 001
Mango 100%	-	17	3.7 +/-0.5	Cremeux Mango 100%	690		60	16	90	140	5	1 001
Papaya	10%	17	4.2 +/-0.5	Cremeux Papaya	670		60	16	90	140	5	981
Passion fruit 100%	-	13	2.7 +/-0.5	Cremeux Passion fruit 100%	300	390	60	15	90	140	5	1 000
Nuts purees				CREMEUX nuts								
Coconut 100%	-	12	6.0 +/-0.5	Cremeux Coconut 100%	820		60	19	90	140	5	1 134

PASTRY MOUSSES

Fruit puree	% sugar	°Brix	PH	MOUSSES	Fruit puree in g	Lemon juice in g	Sugar in g	Italian meringue in g	Egg yolks in g	Gelatin in g	Whipped cream in g	Glucose syrup in g	Water in g	Total weight in g
Red berries purees				MOUSSES red berries										
Blackcurrant	10%	24	2.8 +/-0.5	Mousse Blackcurrant	1 000		75	750	280	60	800			2 965
Blackcurrant 100%	-	14	2.8 +/-0.5	Mousse Blackcurrant 100%	1 000		145	750	300	60	800			3 055
Black cherry 100%	-	17	3.7 +/-0.5	Mousse Black cherry 100%	1 000		50	325		40	900			2 315
Strawberry	10%	17	3.3 +/-0.5	Mousse Strawberry	1 000			300		38	900			2 238
Strawberry 100%	-	9	3.3 +/-0.5	Mousse Strawberry 100%	1 000		120	300		38	900			2 358
Mara des Bois Strawberry 100%	-	8	3.5 +/-0.5	Mousse Mara des Bois Strawberry 100%	1 000		120	300		38	900			2 358
Wild Strawberry	10%	19	3.4 +/-0.5	Mousse Wild Strawberry	1 000			300		38	900			2 238
Raspberry	10%	19	3.0 +/-0.5	Mousse Raspberry	1 000			350		32	700			2 082
Raspberry 100%	-	10	3.0 +/-0.5	Mousse Raspberry 100%	1 000		100	350		32	700			2 182
Raspberry 100%		10	3.0 +/-0.5	Mousse Raspberry 100%	1 000		75	350		32	700			2 157
Red berries	10%	19	3.1 +/-0.5	Mousse Red berries	1 000			300		38	900			2 238
Red berries 100%	-	10	2.8 +/-0.5	Mousse Red berries 100%	1 000		75	350		38	900			2 363
Morello cherry	10%	25	3.2 +/-0.5	Mousse Morello cherry	1 000			300		38	900			2 238
Morello cherry 100%	-	16	3.0 +/-0.5	Mousse Morello cherry 100%	1 000		75	350		34	900			2 359
Redcurrant	10%	20	2.9 +/-0.5	Mousse Redcurrant	1 000			400		32	650			2 082
Blackberry	10%	22	3.3 +/-0.5	Mousse Blackberry	1 000			300		38	900			2 238
Blackberry 100%	-	12	3.0 +/-0.5	Mousse Blackberry 100%	1 000		75	350		38	900			2 363
Wild blueberry	10%	18	3.0 +/-0.5	Mousse Wild blueberry	1 000			300		38	900			2 238
Wild blueberry 100%	-	12	2.9 +/-0.5	Mousse Wild blueberry 100%	1 000		75	350		38	900			2 363
Fruits of the orchard purees				MOUSSES fruits of the orchard										
Apricot	10%	20	3.2 +/-0.5	Mousse Apricot	1 000			350		32	700			2 082
Apricot 100%	-	12	3.3 +/-0.5	Mousse Apricot 100%	1 000		25	375		32	700			2 132
Purple fig 100%	-	20	4.5 +/-0.5	Mousse Purple fig 100%	1 000			225		32	700			1 957
Melon	10%	21	6.0 +/-0.5	Mousse Melon	1 000			400		32	700			2 132
Mirabelle plum 100%	-	21	3.7 +/-0.5	Mousse Mirabelle plum 100%	1 000		25	400		32	700			2 157
White peach	10%	19	3.7 +/-0.5	Mousse White peach	1 000			250		32	700			1 982
White peach 100%	-	12	3.7 +/-0.5	Mousse White peach 100%	1 000		75	300		32	700			2 107
Blood peach	10%	19	3.4 +/-0.5	Mousse Blood peach	1 000			250		32	700			1 982
Pear 100%	-	13	3.7 +/-0.5	Mousse Pear 100%	1 000	50		800		36	1 000			2 886
Green apple 100%	-	12	3.4 +/-0.5	Mousse Green apple 100%	1 000	50		800		36	1 000			2 886
Red rhubarb	10%	14	2.9 +/-0.5	Mousse Red rhubarb	1 000	50		400		30	600			2 080
Citrus purees				MOUSSES citrus										
Bergamot 100%	-	9	2.5 +/-0.5	Mousse Bergamot 100%	500			900		65	850	500	350	3 165
Lemon 100%	-	8	2.2 +/-0.5	Mousse Lemon 100%	1 000		100	850	400	70	800			3 220
Lime 100%	-	9	2.3 +/-0.5	Mousse Lime 100%	1 000		300	900	300	65	800			3 365
Kalamansi 100%	-	8	2.3 +/-0.5	Mousse Kalamansi 100%	500			900	300	65	800	500	300	3 365
Konatsu 100%	-	11	2.5 +/-0.5	Mousse Konatsu 100%	500			900	300	65	800	500	300	3 365
Mandarin 100%	-	12	3.3 +/-0.5	Mousse Mandarin 100%	1 000		400	280	300	40	800			2 820
Orange 100%	-	12	3.4 +/-0.5	Mousse Orange 100%	1 000		390	280	300	40	800			2 810
Blood orange 100%	-	12	3.2 +/-0.5	Mousse Blood orange 100%	1 000		400	280	300	40	800			2 820
Grapefruit 100%	-	12	2.9 +/-0.5	Mousse Grapefruit 100%	1 000		400	280	300	40	800			2 820
Sudachi 100%	-	7	2.0 +/-0.5	Mousse Sudachi 100%	500			900	350	65	800	500	300	3 415
Yuzu 100%	-	8	2.5 +/-0.5	Mousse Yuzu 100%	500			900	300	65	800	500	300	3 365
Exotic fruits purees				MOUSSES exotic fruits										
Pineapple	10%	22	3.5 +/-0.5	Mousse Pineapple	1 000		180	250	200	40	850			2 520
Pineapple 100%	-	13	3.6 +/-0.5	Mousse Pineapple 100%	1 000		180	300	200	40	850			2 570
Banana 100%	-	22	4.7 +/-0.5	Mousse Banana 100%	1 000			350		30	750			2 130
Exotic fruits 100%	-	16	3.0 +/-0.5	Mousse Exotic fruits 100%	1 000		100	400		60	1 200			2 760
Pink guava 100%	-	10	3.7 +/-0.5	Mousse Pink guava 100%	1 000		200	250	300	40	800			2 590
Pomegranate 100%	-	15	3.3 +/-0.5	Mousse Pomegranate 100%	1 000		200	250	200	40	850			2 540
Lychee	10%	22	4.2 +/-0.5	Mousse Lychee	1 000			500		30	700			2 230
Lychee 100%	-	14	4.2 +/-0.5	Mousse Lychee 100%	1 000		80	500		30	700			2 310
Mango	7%	23	3.7 +/-0.5	Mousse Mango	1 000			400		60	1 200			2 660
Mango 100%	-	17	3.7 +/-0.5	Mousse Mango 100%	1 000		50	400		60	1 200			2 710
Papaya	10%	17	4.2 +/-0.5	Mousse Papaya	1 000			500		30	700			2 230
Passion fruit	10%	22	2.8 +/-0.5	Mousse Passion fruit	1 000		100	850	400	70	800			3 220
Passion fruit 100%	-	13	2.7 +/-0.5	Mousse Passion fruit 100%	1 000		200	850	400	70	800			3 320
Nuts purees				MOUSSES nuts										
Coconut	10%	21	6.0 +/-0.5	Mousse Coconut	1 000			500		60	1 500			3 060
Coconut 100%	-	12	6.0 +/-0.5	Mousse Coconut 100%	1 000			500		60	1 500			3 060

PASTRY CONFITS

Fruit puree	% sugar	°Brix	PH	CONFITS	Fruit puree in g	Sugar in g	Poire in g	Atomised glucose in g	Pectin NH in g	Lemon juice in g	Gelatin in g	Total weight in g
Red berries purees				CONFITS red berries								
Blackcurrant 100%	-	14	2.8 +/-0.5	Confit Blackcurrant 100%	750	115		115	12	8		1 000
Black cherry 100%	-	17	3.7 +/-0.5	Confit Black cherry 100%	750	115		115	12	8		1 000
Strawberry 100%	-	9	3.3 +/-0.5	Confit Strawberry 100%	750	115		115	12	8		1 000
Mara des Bois Strawberry 100%	-	8	3.5 +/-0.5	Confit Mara des Bois Strawberry 100%	750	115		115	12	8		1 000
Wild Strawberry	10%	19	3.4 +/-0.5	Confit Wild Strawberry	750	85		85	12	8		940
Raspberry	10%	19	3.0 +/-0.5	Confit Raspberry	750	85		85	12	8		940
Raspberry 100%	-	10	3.0 +/-0.5	Confit Raspberry 100%	750	115		115	12	8		1 000
Raspberry 100%		10	3.0 +/-0.5	Confit Raspberry 100%	750	115		115	12	8		1 000
Red berries	10%	19	3.1 +/-0.5	Confit Red berries	750	85		85	12	8		940
Red berries 100%	-	10	2.8 +/-0.5	Confit Red berries 100%	750	115		115	12	8		1 000
Morello cherry	10%	25	3.2 +/-0.5	Confit Morello cherry	750	85		85	12	8		940
Morello cherry 100%	-	16	3.0 +/-0.5	Confit Morello cherry 100%	750	115		115	12	8		1 000
Redcurrant	10%	20	2.9 +/-0.5	Confit Redcurrant	750	85		85	12	8		940
Blackberry	10%	22	3.3 +/-0.5	Confit Blackberry	750	85		85	12	8		940
Blackberry 100%	-	12	3.0 +/-0.5	Confit Blackberry 100%	750	115		115	12	8		1 000
Wild blueberry	10%	18	3.0 +/-0.5	Confit Wild blueberry	750	85		85	12	8		940
Wild blueberry 100%	-	12	2.9 +/-0.5	Confit Wild blueberry 100%	750	115		115	12	8		1 000
Fruits of the orchard purees				CONFITS fruits of the orchard								
Apricot	10%	20	3.2 +/-0.5	Confit Apricot	750	85		85	12	8		940
Apricot 100%	-	12	3.3 +/-0.5	Confit Apricot 100%	750	115		115	12	8		1 000
Purple fig 100%	-	20	4.5 +/-0.5	Confit Purple fig 100%	750	115		115	12	8		1 000
White peach	10%	19	3.7 +/-0.5	Confit White peach	750	85		85	12	8		940
White peach 100%	-	12	3.7 +/-0.5	Confit White peach 100%	750	115		115	12	8		1 000
Blood peach	10%	19	3.4 +/-0.5	Confit Blood peach	750	85		85	12	8		940
Pear 100%	-	13	3.7 +/-0.5	Confit Pear 100%	750	115		115	12	8		1 000
Green apple 100%	-	12	3.4 +/-0.5	Confit Green apple 100%	750	115		115	12	8		1 000
Citrus purees				CONFITS citrus								
Bergamot 100%	-	9	2.5 +/-0.5	Confit Bergamot 100%	455	140	245	150	14		2	1 006
Lemon 100%	-	8	2.2 +/-0.5	Confit Lemon 100%	455	140	245	150	14		2	1 006
Lime 100%	-	9	2.3 +/-0.5	Confit Lime 100%	455	145	245	150	14		2	1 011
Kalamansi 100%	-	8	2.3 +/-0.5	Confit Kalamansi 100%	455	145	245	150	14		2	1 011
Konatsu 100%	-	11	2.5 +/-0.5	Confit Konatsu 100%	455	145	245	150	14		2	1 011
Mandarin 100%	-	12	3.3 +/-0.5	Confit Mandarin 100%	750	115		115	15	8		1 003
Orange 100%	-	12	3.4 +/-0.5	Confit Orange 100%	750	115		115	15	8		1 003
Blood orange 100%	-	12	3.2 +/-0.5	Confit Blood orange 100%	750	115		115	15	8		1 003
Grapefruit 100%	-	12	2.9 +/-0.5	Confit Grapefruit 100%	750	130		130	15			1 025
Sudachi 100%	-	7	2.0 +/-0.5	Confit Sudachi 100%	455	145	245	150	14		2	1 011
Yuzu 100%	-	8	2.5 +/-0.5	Confit Yuzu 100%	455	145	245	150	14		2	1 011
Exotic fruits purees				CONFITS exotic fruits								
Pineapple	10%	22	3.5 +/-0.5	Confit Pineapple	750	85		85	12		8	940
Pineapple 100%	-	13	3.6 +/-0.5	Confit Pineapple 100%	750	115		115	12		8	1 000
Banana 100%	-	22	4.7 +/-0.5	Confit Banana 100%	750	115		115	12		8	1 000
Red prickly pear 100%	-	12	4.3 +/-0.5	Confit Red prickly pear 100%	750	115		115	16	8	8	1 012
Exotic fruits 100%	-	16	3.0 +/-0.5	Confit Exotic fruits 100%	750	115		115	12		8	1 000
Lychee	10%	22	4.2 +/-0.5	Confit Lychee	750	85		85	16	8	8	952
Lychee 100%	-	14	4.2 +/-0.5	Confit Lychee 100%	750	115		115	12	8	8	1 008
Mango	7%	23	3.7 +/-0.5	Confit Mango	750	100		100	12		8	970
Mango 100%	-	17	3.7 +/-0.5	Confit Mango 100%	750	115		115	12		8	1 000
Passion fruit	10%	22	2.8 +/-0.5	Confit Passion fruit	500	130		150	14		8	802
Passion fruit 100%	-	13	2.7 +/-0.5	Confit Passion fruit 100%	500	150		150	14		8	822
Nuts purees				CONFITS nuts								
Coconut 100%	-	12	6.0 +/-0.5	Confit Coconut 100%	750	115		115	30		8	1 018

PASTRY GLAZES

Fruit puree	% sugar	°Brix	PH	GLAZES	Fruit puree in g	Water in g	Sugar in g	Glucose syrup in g	Pectin NH in g	Lemon juice in g	Sorbet stabilizer in g	Total weight en g
Red berries purees				GLAZE red berries								
Blackcurrant 100%	-	14	2.8 +/-0.5	Glaze Blackcurrant 100%	400	320	130	130	9		5	994
Black cherry 100%	-	17	3.7 +/-0.5	Glaze Black cherry 100%	450	240	130	130	9		5	964
Strawberry 100%	-	9	3.3 +/-0.5	Glaze Strawberry 100%	400	240	130	130	9	16	5	930
Mara des Bois Strawberry 100%	-	8	3.5 +/-0.5	Glaze Mara des Bois Strawberry 100%	400	240	130	130	9	16	5	930
Raspberry 100%	-	10	3.0 +/-0.5	Glaze Raspberry 100%	460	240	130	130	9	8	5	982
Raspberry 100%		10	3.0 +/-0.5	Glaze Raspberry 100%	460	240	130	130	9	8	5	982
Fruits of the orchard purees				GLAZE fruits of the orchard								
Apricot 100%	-	12	3.3 +/-0.5	Glaze Apricot 100%	430	220	130	130	9	20	5	944
White peach	10%	19	3.7 +/-0.5	Glaze White peach	420	220	105	130	9	20	5	909
White peach 100%	-	12	3.7 +/-0.5	Glaze White peach 100%	420	220	130	130	9	20	5	934
Blood peach	10%	19	3.4 +/-0.5	Glaze Blood peach	420	220	105	130	9	20	5	909
Pear 100%	-	13	3.7 +/-0.5	Glaze Pear 100%	400	220	130	130	9	20	5	914
Green apple 100%	-	12	3.4 +/-0.5	Glaze Green apple 100%	400	230	130	130	9	20	5	924
Citruses purees				GLAZE citruses								
Bergamot 100%	-	9	2.5 +/-0.5	Glaze Bergamot 100%	100	400	200	130	9		5	844
Lemon 100%	-	8	2.2 +/-0.5	Glaze Lemon 100%	200	310	180	130	9		5	834
Lime 100%	-	9	2.3 +/-0.5	Glaze Lime 100%	200	310	180	130	9		5	834
Kalamansi 100%	-	8	2.3 +/-0.5	Glaze Kalamansi 100%	100	400	200	130	9		5	844
Konatsu 100%	-	11	2.5 +/-0.5	Glaze Konatsu 100%	100	400	200	130	9		5	844
Mandarin 100%	-	12	3.3 +/-0.5	Glaze Mandarin 100%	430	110	130	130	9		5	814
Orange 100%	-	12	3.4 +/-0.5	Glaze Orange 100%	400	120	130	130	9		5	794
Blood orange 100%	-	12	3.2 +/-0.5	Glaze Blood orange 100%	400	120	130	130	9		5	794
Sudachi 100%	-	7	2.0 +/-0.5	Glaze Sudachi 100%	100	400	200	130	9		5	844
Yuzu 100%	-	8	2.5 +/-0.5	Glaze Yuzu 100%	100	400	200	130	9		5	844
Exotic fruits purees				GLAZE exotic fruits								
Exotic fruits 100%	-	16	3.0 +/-0.5	Glaze Exotic fruits 100%	400	150	130	130	9		5	824
Mango	7%	23	3.7 +/-0.5	Glaze Mango	400	150	105	130	9		5	799
Mango 100%	-	17	3.7 +/-0.5	Glaze Mango 100%	400	150	130	130	9		5	824
Passion fruit 100%	-	13	2.7 +/-0.5	Glaze Passion fruit 100%	200	310	180	130	9		5	834
Nuts purees				GLAZE nuts								
Coconut 100%	-	12	6.0 +/-0.5	Glaze Coconut 100%	400	320	130	130	9		5	994



OUR AMBASSADORS' TIPS FOR A SHINY FRUIT GLAZE:

To make a shiny glaze without bubbles, heat your glaze to 40-45°C (104-113°F) and blend without incorporating any air. Pour the glaze over the well-frozen dessert and smooth it immediately with a spatula to even out the thickness.

PASTRY

MERINGUES

Fruit puree	% sugar	°Brix	PH	MERINGUES	Fruit puree in g	Sugar in g	Inulin in g	Dry egg whites in g	Total weight in g
Red berries purees				MERINGUES red berries					
Blackcurrant 100%	-	14	2.8 +/-0.5	Meringue Blackcurrant 100%	1 000	200	200	90	1 490
Black cherry 100%	-	17	3.7 +/-0.5	Meringue Black cherry 100%	1 000	200	200	90	1 490
Strawberry 100%	-	9	3.3 +/-0.5	Meringue Strawberry 100%	1 000	200	200	90	1 490
Mara des Bois Strawberry 100%	-	8	3.5 +/-0.5	Meringue Mara des Bois Strawberry 100%	1 000	200	200	90	1 490
Raspberry 100%	-	10	3.0 +/-0.5	Meringue Raspberry 100%	1 000	200	200	90	1 490
Raspberry 100%		10	3.0 +/-0.5	Meringue Raspberry 100%	1 000	200	200	90	1 490
Fruits of the orchard purees				MERINGUES fruits of the orchard					
Apricot 100%	-	12	3.3 +/-0.5	Meringue Apricot 100%	1 000	200	200	90	1 490
Purple fig 100%	-	20	4.5 +/-0.5	Meringue Purple fig 100%	1 000	200	200	90	1 490
Mirabelle plum 100%	-	21	3.7 +/-0.5	Meringue Mirabelle plum 100%	1 000	200	200	90	1 490
Pear 100%	-	13	3.7 +/-0.5	Meringue Pear 100%	1 000	200	200	90	1 490
Green apple 100%	-	12	3.4 +/-0.5	Meringue Green apple 100%	1 000	200	200	90	1 490
Exotic fruits purees				MERINGUES exotic fruits					
Banana 100%	-	22	4.7 +/-0.5	Meringue Banana 100%	1 000	200	200	90	1 490
Pink guava 100%	-	10	3.7 +/-0.5	Meringue Pink guava 100%	1 000	200	200	90	1 490
Pomegranate 100%	-	15	3.3 +/-0.5	Meringue Pomegranate 100%	1 000	200	200	90	1 490
Mango 100%	-	17	3.7 +/-0.5	Meringue Mango 100%	1 000	200	200	90	1 490
Passion fruit 100%	-	13	2.7 +/-0.5	Meringue Passion fruit 100%	1 000	200	200	90	1 490



TIPS FROM OUR AMBASSADORS FOR OPTIMAL PRESERVATION OF FRUIT MERINGUES:

To keep your meringues as long as possible after baking, store them in an airtight container and in a dry place.