

Arula

Sosa

PASSION FRUIT-BASIL PANELLETS



Passion fruit-basil panellets

Code	Ingredient	Brand	g	%	g/kg
	Passion fruit pâte à fruit		500	24,93	249,25
45060006	Raw Marcona almond flour	Sosa	500	24,93	249,25
00100011	White sugar	Sosa	600	29,91	299,10
	Passion fruit pulp		185	9,22	92,22
00100609	Liquid glucose	Sosa	100	4,99	49,85
00100112	Trehalose	Sosa	80	3,99	39,88
46010112	Passion fruit aroma	Sosa	1	0,05	0,50
	Fresh basil leaves		40	1,99	19,94
	For 40 units		Total	2006	

The percentages and parts per thousand are related to the total weight of the ingredients in the table.

Boil sugar and passion fruit pulp for 2-3 minutes. Pour on almond flour and glucose in the bowl of a kneading machine. Mix at medium speed until the dough is warm and then add the trehalose. Rest one night in cold, covered. Make bars with passion fruit marzipan, cut to size and make balls. Let them air-dry. Wrap with a fresh basil leaf, mount on a skewer and finish with a dice of passion fruit pâte à fruit.

Passion fruit pâte à fruit

Code	Ingredient	Brand	g	%	g/kg
	Passion fruit pulp		140	27,34	273,44
00100011	White sugar (1)	Sosa	20	3,91	39,06
58030003	Medium Rapid Set pectin	Sosa	5	0,98	9,77
00100011	White sugar (2)	Sosa	270	52,73	527,34
00100112	Trehalose	Sosa	35	6,84	68,36
00100609	Liquid glucose	Sosa	40	7,81	78,13
46500030	Tartaric acid	Sosa	2	0,39	3,91
	For 500 g		Total	512	1000

Heat the passion fruit pulp to 25-30 °C and add the mixture of sugar (1) and pectin in the form of rain. Heat again to 30 °C and add the sugar (2). Mix. Add the glucose and cook at 106 °C or 73-74 °Bx. Add the acid at the end and pour quickly in a 5 mm thick frame. Once cold cut dice 5x5 mm and reserve.

