



GUIMAUVES

	AZÚCAR SUGAR	BRIX	FRUIT PURÉE 1	MALVAVISCOS MARSHMALLOWS			FRUIT PURÉE 2			
				AZÚCAR SUGAR	TRIMOLINA (1) INVERT SUGAR (1)	GELATINA (200 BLOOM) GELATIN (200 BLOOM)		TRIMOLINA (2) INVERT SUGAR (2)	AGUA (1) WATER (1)	AGUA (2) WATER (2)
				Mora Blackberry	10%	20,0		850	850	265
Casis Blackcurrant	10%	24,0	850	850	265	76	150	380		
Casis Noir de Bourgogne Blackcurrant	10%	23,0	850	850	265	76	150	380		
Arandano Blueberry	10%	20,0	850	850	265	76	150	380		
Frambuesa Raspberry	0%	11,0	850	850	265	76	150	380		
Frutas rojas Red fruits	10%	20,0	850	850	265	76	150	380		
Cereza guinda Red sour cherry	10%	27,0	850	850	265	76	150	380		
Grosella Redcurrant	10%	20,0	850	850	265	76	150	380		
Fresa Strawberry	10%	17,0	850	850	265	76	150	380		
Fresa Senga Strawberry	0%	9,0	850	850	265	76	150	380		
Fresa Mara del boque Strawberry	10%	17,0	850	850	265	76	150	380		
Fresa Mara del bosque Strawberry	10%	19,0	850	850	265	76	150	380		
Fresa del bosque y Mara del bosque Wild strawberry & Mara des bois strawberry	10%	19,0	850	850	265	76	150	380		
Albricoque Apricot	10%	21,0	850	850	265	76	150	380		
Higo de Provenza Fig from Provence	10%	25,0	850	850	265	76	150	380		
Manzana verde Granny Smith Green apple	10%	21,0	850	850	265	76	150	380		
Ruibarbo verde Green rhubarb	10%	14,0	850	850	265	76	150	380		
Kiwi Kiwi	0%	15,0	850	850	265	76	150	380		
Melón Melon	0%	10,0	850	850	265	76	150	380		
Menta Mint	0%	14,0	850	850	265	76	150	380		
Ciruela Mirabelle de Lorraine Mirabelle plum	0%	22,0	850	850	265	76	150	380		
Pera Williams Pear	0%	14,0	850	850	265	76	150	380		
Membrillo Quince	10%	24,0	850	850	265	76	150	380		
Melocotón sangui Ruby peach	10%	19,0	850	850	265	76	150	380		
Espino amarillo Sea buckthorn	0%	6,0	850	850	265	80	150	380		
Melocotón blanco White peach	10%	19,0	850	850	265	76	150	380		
Melocotón amarillo Yellow peach	10%	20,0	850	850	265	76	150	380		



Malvaviscos

Marshmallows

Procedimiento: Cocinar el puré (1) con el azúcar y la trimolina (1) a 110°C. Dejar la gelatina en agua fría y disolverla en la segunda parte del Fruit' Purée (2). En el recipiente de la batidora, mezclar batiendo la segunda parte de la trimolina (2). Añadir el jarabe a 110°C y la gelatina disuelta con el puré. Dejar enfriarse a temperatura ambiente con la batidora. Pasarlo a un molde cuadrado con la fécula de patata o azúcar glaseado. Dejar reposar una noche y cortar.

Para frutos secos: cocinar el agua (1), el azúcar y la trimolina a 110°C. Escurrir la gelatina previamente remojada y disolverla en agua (2). Mezclar la trimolina con Fruit'Elite Frutos Secos con batidora y luego añadir el jarabe y la gelatina. Dejar enfriarse a temperatura ambiente en la batidora. Verter en un molde cuadrado con fécula de patata o azúcar glaseado. Dejar reposar una noche y cortar.

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.

Plátano Banana	0%	22,0	850	850	265	76	150	380	
Coco Coconut	10%	19,0	850	850	265	76	150	380	
Frutas exóticas Exotic fruits	0%	15,0	850	850	265	76	150	380	
Jengibre Ginger	0%	3,0	850*	850	265	80	75	380	
Yamun Jamun	0%	13,0	850	850	265	72	150	380	
Lichi Lychee	0%	14,0	850	850	265	76	150	380	
Mango Mango	0%	18,0	850	850	265	76	150	380	
Fruta de la pasión Passion fruit	0%	13,0	850	850	265	76	150	380	
Piña Pineapple	0%	13,0	850	850	265	76	150	380	
Guayaba rosa Pink guava	0%	8,0	850	850	265	76	150	380	
Higo chumbo Prickly Pear	0%	12,0	850	850	265	76	150	380	
Graviola Soursoap	0%	14,0	850	850	265	76	150	380	
Bergamota Bergamot	0%	9,0	850	850	265	80	150	380	
Naranja sanguina Blood orange	0%	12,0	850	850	265	76	150	380	
Calamondín Calamansi	0%	10,0	850	850	265	76	150	380	
Pomelo Grapefruit	0%	10,0	850	850	265	76	150	380	
Kumquat Kumquat	0%	15,0	850	850	265	80	150	380	
Limón Lemon	0%	8,0	850	850	265	76	150	380	
Limón triturado Lemon Crushed	0%	8,0	850	850	265	76	150	380	
Limone verde Lime	0%	9,0	850	850	265	76	150	380	
Mandarina Mandarin	0%	11,0	850	850	265	76	150	380	
Naranja Orange	0%	11,0	850	850	265	76	150	380	
Sudachi Sudachi	0%	8,0	850	850	265	76	150	380	
Yuzu Yuzu	0%	9,0	850	850	265	76	150	380	
Coco Coconut	10%	24,0	850	850	265	76	150	380	
Frambuesa Mecker del Macizo Central, Francia Raspberry Mecker from Massif Central, France	10%	19,0	850	850	265	76	150	380	
Fruta de la pasión Passiflora Edulis amarilla de Costa de Marfil 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	
Manzana cocida con caramelo y canela 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	
Lichi y frambuesa con rosa 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	
Pistacho verde Green pistachio	0%	74,0	1 000	2 250	700	200	1 000	2 250	400
Avellana tostada Roasted hazelnut	0%	72,0	1 000	2 250	700	200	1 000	2 250	400
Almendra blanca White almond	0%	74,0	1 000	2 250	700	200	1 000	2 250	400

*Sustituir con agua.
*Replace by water.