



David Ducamp, Consultant Pastry Chef.

PÂTES DE FRUIT

* Solución de ácido cítrico: 50% agua, 50% ácido cítrico

* Citric acid solution: 50% water 50% citric acid

	AZÚCAR SUGAR	BRIX	PASTA DE FRUTA FRUIT JELLY								PASTA DE FRUTA (pre-postre para restaurantes gastronómicos) FRUIT JELLY (Pre-dessert for gastronomic restaurants)																		
			FRUIT PURÉE		FRUIT PURÉE 1		FRUIT PURÉE 2		FRUIT PURÉE 1		FRUIT PURÉE 2		FRUIT PURÉE 1		FRUIT PURÉE 2														
			AZÚCAR (1) SUGAR (1)	PECTINA AMARILLA YELLOW PECTIN	AZÚCAR (2) SUGAR (2)	GLUCOSA GLUCOSE	ÁCIDO CÍTRICO* CITRIC ACID*	PESO WEIGHT	COTTURA COOKING	AZÚCAR (1) SUGAR (1)	PECTINA AMARILLA YELLOW PECTIN	AZÚCAR (2) SUGAR (2)	GLUCOSA GLUCOSE	ÁCIDO CÍTRICO* CITRIC ACID*	PESO WEIGHT	COTTURA COOKING	AZÚCAR (1) SUGAR (1)	PECTINA AMARILLA YELLOW PECTIN	AZÚCAR (2) SUGAR (2)	GLUCOSA GLUCOSE	ÁCIDO CÍTRICO* CITRIC ACID*	PESO WEIGHT	COTTURA COOKING						
Mora Blackberry	10%	20,0	1 000	100	16	970	120	30	2 236	105°C	1 000	125	25	1 250	150	38	300	2 888	105°C	1 000	125	25	1 250	150	38	300	2 888	105°C	
Casis Blackcurrant	10%	24,0	1 000	100	16	970	120	30	2 236	105°C	1 000	125	25	1 250	150	38	300	2 888	105°C	1 000	125	25	1 250	150	38	300	2 888	105°C	
Casis Noir de Bourgogne Blackcurrant	10%	23,0	1 000	100	16	970	120	30	2 236	105°C	1 000	125	25	1 250	150	38	300	2 888	105°C	1 000	125	25	1 250	150	38	300	2 888	105°C	
Arandano Blueberry	10%	20,0	1 000	100	16	970	120	30	2 236	105°C	1 000	125	25	1 250	150	38	300	2 888	105°C	1 000	125	25	1 250	150	38	300	2 888	105°C	
Frambuesa Raspberry	0%	11,0	1 000	100	16	970	120	30	2 236	104°C	1 000	125	25	1 250	150	38	300	2 888	104°C	1 000	125	25	1 250	150	38	300	2 888	105°C	
Frutas rojas Red fruits	10%	19,0	1 000	100	16	970	120	30	2 236	105°C	1 000	125	25	1 250	150	38	300	2 888	105°C	1 000	125	25	1 250	150	38	300	2 888	105°C	
Cereza guinda Red sour cherry	10%	20,0	1 000	100	16	970	120	30	2 236	105°C	1 000	125	25	1 250	150	38	300	2 888	105°C	1 000	125	25	1 250	150	38	300	2 888	105°C	
Grosella Redcurrant	10%	27,0	1 000	100	16	970	120	30	2 236	105°C	1 000	125	25	1 250	150	38	300	2 888	105°C	1 000	125	25	1 250	150	38	300	2 888	105°C	
Fresa Strawberry	10%	20,0	1 000	100	16	970	120	30	2 236	105°C	1 000	125	25	1 250	150	38	300	2 888	105°C	1 000	125	25	1 250	150	38	300	2 888	105°C	
Fresa Senga Strawberry	0%	17,0	1 000	100	16	970	120	30	2 236	105°C	1 000	125	25	1 250	150	38	300	2 888	105°C	1 000	125	25	1 250	150	38	300	2 888	105°C	
Fresa Mara del boque Strawberry	10%	9,0	1 000	100	16	970	120	30	2 236	105°C	1 000	125	25	1 250	150	38	300	2 888	105°C	1 000	125	25	1 250	150	38	300	2 888	105°C	
Fresa del bosque y Mara del bosque Wild strawberry & Mara des bois strawberry	10%	17,0	1 000	100	16	970	120	30	2 236	105°C	1 000	125	25	1 250	150	38	300	2 888	105°C	1 000	125	25	1 250	150	38	300	2 888	105°C	
Albricoque Apricot	10%	19,0	1 000	100	16	970	120	30	2 236	105°C	1 000	125	25	1 250	150	38	300	2 888	105°C	1 000	125	25	1 250	150	38	300	2 888	103°C	
Higo de Provenza Fig from Provence	10%	21,0	1 000	100	12	970	120	30	2 232	103°C	1 000	125	18	1 250	150	38	300	2 881	103°C	1 000	125	25	1 250	150	38	300	2 888	106°C	
Manzana verde Granny Smith Green apple	10%	25,0	1 000	100	14	970	120	30	2 234	104°C	1 000	125	25	1 250	150	38	300	2 888	106°C	1 000	125	25	1 250	150	38	300	2 888	106°C	
Ruibarbo verde Green rhubarb	10%	21,0	1 000	100	18	960	120	30	2 228	104°C	1 000	125	25	1 250	150	38	300	2 888	106°C	1 000	125	25	1 250	150	38	300	2 888	106°C	
Kiwi Kiwi	10%	14,0	1 000	100	14	970	120	30	2 234	104°C	1 000	125	25	1 250	150	38	300	2 888	106°C	1 000	125	25	1 250	150	38	300	2 888	106°C	
Melón Melon	0%	15,0	1 000	100	14	970	120	30	2 234	104°C	1 000	125	25	1 250	150	38	300	2 888	106°C	1 000	125	25	1 250	150	38	300	2 888	106°C	
Menta Mint	0%	10,0	14,0	1 000	99	25	970	120	30	2 243	105°C	769	95	19	962	115	30	231	2 221	103°C	1 000	125	25	1 250	150	38	300	2 888	103°C
Ciruela Mirabelle de Lorraine Mirabelle plum	0%	22,0	1 000	100	18	970	120	30	2 232	103°C	1 000	125	25	1 250	150	38	300	2 888	103°C	1 000	125	25	1 250	150	38	300	2 888	103°C	
Pera Williams Pear	0%	14,0	1 000	111	16	967	133	33	1 990	104°C	1 000	139	28	1 278	139	30	330	2 944	103°C	1 000	125	25	1 250	150	38	300	2 888	105°C	
Membrillo Quince	10%	24,0	1 000	100	12	970	120	30	2 232	103°C	1 000	125	18	1 250	150	38	300	2 881	103°C	1 000	125	25	1 250	150	38	300	2 888	105°C	
Melocotón sangui Ruby peach	10%	19,0	1 000	100	16	970	120	30	2 236	105°C	1 000	125	25	1 250	150	38	300	2 888	105°C	1 000	125	25	1 250	150	38	300	2 888	105°C	
Espino amarillo Sea buckthorn	0%	6,0	1 000	100	41	1 000	120	30	2 291	105°C	1 000	125	28	1 250	150	38	288	2 879	106°C	1 000	125	25	1 250	150	38	300	2 888	105°C	
Melocotón blanco White peach	10%	19,0	1 000	100	16	970	120	30	2 236	105°C	1 000	125	25	1 250	150	38	300	2 888	105°C	1 000	125	25	1 250	150	38	300	2 888	105°C	
Melocotón amarillo Yellow peach	10%	20,0	1 000	100	16	970	120	30	2 236	105°C	1 000	125	25	1 250	150	38	300	2 888	105°C	1 000	125	25	1 250	150	38	300	2 888	105°C	

PASTA DE FRUTA
FRUIT JELLY



Pasta de fruta Fruit jelly

Procedimiento: calentar Fruit'Purée a 40°C, añadir el azúcar (1) y la pectina. Hervir y luego añadir el azúcar (2) y la glucosa. Cocinar a la temperatura indicada. Añadir el ácido cítrico y hervir nuevamente antes de verter en moldes cuadrados.

Method: cook Fruit'Purée at 40°C, add the sugar (1) and the pectin. Bring to the boil, then add the sugar (2) and the glucose. Cook at the temperature indicated. Add the citric acid and bring to the boil again before pouring into moulds.

Pasta de fruta (pre-postre para restaurantes gastronómicos)

Fruit jelly
(Pre-dessert for gastronomic restaurants)

Procedimiento: hervir Fruit'Purée (1), añadir el azúcar (1) y la pectina. Hervir nuevamente, añadir el azúcar y la glucosa. Cocinar a la temperatura indicada. Añadir el ácido cítrico y hervir nuevamente. Añadir Fruit'Purée (1) al final antes de verter en moldes cuadrados.

Method: cook Fruit'Purée (1) at 40°C, add the sugar (1) and the pectin. Bring to the boil, then add the sugar (2) and the glucose. Cook at the temperature indicated. Add the citric acid and bring to the boil again. Finally add Fruit'Purée (2) before pouring into moulds.

Plátano Banana	0%	22,0	1 000	124	25 1 248	148	38	2 236	104°C	1 000	124	25 1 248	148	38	300	2 883	104°C
Coco Coconut	10%	19,0															
Frutas exóticas Exotic fruits	0%	15,0	1 000	124	25 1 148	148	38	2 237	105°C	1 000	124	25 1 148	148	38	300	2 783	104°C
Jengibre Ginger	0%	3,0	500 ¹	175	66 1 754	210	52	4 511	105°C	²	217	44 2 170	260	65	500	4 976	106°C
Yamun Jamun	0%	13,0	1 000	99	25 970	120	30	2 244	105°C	769	95	19 962	115	30	231	2 221	103°C
Lichi Lychee	0%	14,0	1 000	124	25 1 248	148	38	2 243	105°C	1 000	124	25 1 248	148	38	300	2 883	104°C
Mango Mango	0%	18,0	1 000	100	16 970	120	30	2 236	103°C	1 000	125	25 1 250	150	38	300	2 888	104°C
Fruta de la pasión Passion fruit	0%	13,0	1 000	124	25 1 248	148	38	2 239	105°C	1 000	124	25 1 248	148	38	300	2 883	104°C
Piña Pineapple	0%	13,0	1 000	124	25 1 148	148	38	2 247	105°C	1 000	124	25 1 148	148	38	300	2 783	103°C
Guayaba rosa Pink guava	0%	8,0	1 000	124	25 1 248	148	38	2 247	105°C	1 000	124	25 1 248	148	38	300	2 883	103°C
Higo chumbo Prickly Pear	0%	12,0	1 000	100	20 970	120	30	2 240	105°C	1 000	125	25 1 250	150	38	300	2 888	105°C
Graviola Soursoap	0%	14,0	1 000	124	25 1 248	148	38	2 247	105°C	1 000	124	25 1 248	148	38	300	2 883	103°C
Bergamota Bergamot	0%	9,0	1 000	100	38 1 000	120	30	2 288	105°C	1 000	125	25 1 250	150	38	288	2 876	106°C
Naranja sanguina Blood orange	0%	12,0	1 000	100	19 970	120	30	2 239	105°C	1 000	125	25 1 250	150	38	288	2 876	106°C
Calamondín Calamansi	0%	10,0	1 000	100	38 1 000	120	30	2 288	105°C	1 000	125	25 1 250	150	38	288	2 876	106°C
Pomelo Grapefruit	0%	10,0	1 000	100	19 970	120	30	2 239	105°C	1 000	125	25 1 250	150	38	288	2 876	106°C
Kumquat Kumquat	0%	15,0	1 000	100	38 1 000	120	30	2 288	105°C	1 000	125	25 1 250	150	38	288	2 881	106°C
Limón Lemon	0%	8,0	1 000	100	38 1 000	120	30	2 288	105°C	1 000	125	25 1 250	150	38	288	2 876	106°C
Limón triturado Lemon Crushed	0%	8,0	1 000	100	38 1 000	120	30	2 288	105°C	1 000	125	25 1 250	150	38	288	2 876	106°C
Limone verde Lime	0%	9,0	1 000	100	38 1 000	120	30	2 288	105°C	1 000	125	25 1 250	150	38	288	2 876	106°C
Mandarina Mandarin	0%	11,0	1 000	100	19 970	120	30	2 239	105°C	1 000	125	25 1 250	150	38	288	2 876	106°C
Naranja Orange	0%	11,0	1 000	100	19 970	120	30	2 239	105°C	1 000	125	25 1 250	150	38	288	2 876	106°C
Sudachi Sudachi	0%	8,0	1 000	99	32 1 100	120	30	2 381	105°C	769	95	25 961	115	30	231	2 221	103°C
Yuzu Yuzu	0%	9,0	1 000	100	38 970	120	30	2 258	105°C	1 000	125	25 1 250	150	38	288	2 876	106°C
Coco Coconut	10%	24,0															
Frambuesa Mecker del Macizo Central, Francia Raspberry Mecker from Massif Central, France	10%	19,0	1 000	100	16 970	120	30	2 236	104°C	1 000	125	25 1 250	150	38	300	2 888	104°C
Fruta de la pasión Passiflora Edulis amarilla de Costa de Marfil Passion fruit yellow Passiflora Edulis from the Ivory Coast	0%	13,0	1 000	124	25 1 248	148	38	2 239	105°C	1 000	124	25 1 248	148	38	300	2 883	105°C
Abriconilla Fleur de Sel	10%	22,0	1 000	100	25 970	120	30	2 245	103°C	1 000	125	18 1 250	150	38	288	2 879	106°C
Manzana cocida con caramelo y canela Apple baked with caramel and cinnamon	22%	31,0	1 000	100	19 970	120	30	2 239	105°C	1 000	125	25 1 250	150	38	300	2 888	105°C
Banalime Ginger	0%	17,0	1 000	124	23 1 099	129	30	2 374	104°C	768	95	19 959	115	30	231	2 219	105°C
Bergamangado	0%	13,0	1 000	100	16 970	120	30	2 235	103°C	769	96	19 961	115	29	231	2 221	103°C
Berriollette	10%	20,0	1 000	124	25 1 248	148	38	2 883	105°C	1 000	124	25 1 248	148	38	300	2 883	105°C
Cherrymome	10%	27,0	1 000	100	25 970	120	40	2 255	105°C	1 000	125	45 1 250	150	38	288	2 908	105°C
Coranaba	0%	13,0	1 000	124	25 1 148	148	38	2 483	105°C	769	95	19 883	114	29	231	2 140	106°C
Exotic Ginger	0%	16,0	1 000	100	25 970	121	30	2 236	104°C	768	95	19 961	115	30	231	2 220	104°C
Lichi y frambuesa con rosa Lychee and raspberry with rose	10%	22,0	1 000	100	23 970	120	30	2 243	105°C	1 000	125	25 1 250	150	38	300	2 888	105°C
Red Fennel	10%	16,0	1 000	100	14 970	120	30	2 234	104°C	1 000	125	45 1 250	150	45	300	2 915	105°C
Pistacho verde Green pistachio	0%	74,0															
Avellana tostada Roasted hazelnut	0%	72,0															
Almendra blanca White almond	0%	74,0															

¹ + agua : 1754 g • ² + agua : 1720 g.
¹ + water : 1754 g • ² + water : 1720 g.