Capfruit

ÉMOTIONS BRUTES

CAP'TECH | 2026 |

TECHNICAL SPECIFICATIONS

CAPFRUIT.FR

MARTIN BRAUN GRUPPE

SORBETS AND ICE CREAMS | FRUIT JELLY | MOUSSES | RICH CREAMS AND CREAMS | MARSHMALLOWS | GRANITAS | LIGHT MERINGUES WITHOUT EGG

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Jérémie Runel, Pastry Chef, La Fabrique Givrée.

50% fruit

Water	3 000 g
Coarse sugar (1)	200 g
Stabilizer	65 g
Sucre cristal (2)	1650 g
80°B confectioner's glucose syrup	1850 g
Invert sugar	500 g

70% fruit

Water	700 g
Coarse sugar (1)	300 g
Stabilizer	85 g
Coarse sugar (2)	1850 g
80°B confectioner's glucose syrup	1 850 g
Invert sugar	500 g

Sorbets

Method for preparing the syrup (75 - 76 Brix): heat the water. Add the sugar (2) and stabilizer at 40 °C. Add the sugar (1), glucose and invert sugar once the mixture has reached 80 °C, then bring to the boil.

Once the syrup base is ready, add the remaining ingredients and churn. Do not leave the syrup in the fridge as it will become too thick to mix successfully with the other ingredients.

Ice creams

Milk	220 g
Sugar (1)	265 g
Invert sugar	110 g
Egg yolks	235 g
Sugar (2)	65 g
Stabilizer	7 g
Cream 35%	220 g

Method: heat the milk to 40 °C then add the sugar (1) and stabilizer. At 80 °C add the egg yolks blanched with the sugar (2) and the trimoline. Cook to 83 °C then transfer to another recipient and add the required quantity of cold cream (35% fat). Once you have your basic mixture, add the remaining ingredients and leave to rest for 12-24h at 4 °C before churning.

	SUGAR	BRIX	FRUIT'PURÉE	SORBETS 50% FRUIT			FRUIT'PURÉE	SORBETS 70% FRUIT			FRUIT'PURÉE	ICE CREAMS		
				BASE	WATER	BRIX		BASE	WATER	BRIX		BASE	MILK	SUGAR
Honeyberry (Haskap)	0%	11,0	1000	948	52	30,0	1000	420	8	30,0	1000	1630	376	224
Blackcurrant	0%	17,0	1000	870	130	31,0	1000	360	68	31,0	1000	3250	1637	563
Blackcurrant Noir de Bourgogne	0%	22,0	1 000	890	110	31,0	1000	373	55	31,0	1000	3250	1627	573
Strawberry	0%	8,0	1000	986	14	29,5	1000	422	6	28,0	1000	1630	346	154
Strawberry Senga	0%	8,0	1000	986	14	29,5	1000	422	6	28,0	1000	1630	346	154
Mara des bois Strawberry	0%	10,0	1000	967	33	30,0	1000	424	4	29,5	1000	1630	366	234
Wild strawberry	0%	10,0	1000	967	33	30,0	1000	424	4	29,5	1000	1630	366	234
Raspberry	0%	10,0	1000	967	33	30,0	1000	424	4	29,5	1000	1630	334	266
Red fruits	0%	11,0	1000	986	14	31,0	1000	420	8	30,0	1000	1630	376	224
Red sour cherry	0%	18,0	1000	851	149	31,0	1000	347	82	31,0	1000	1630	414	186
Redcurrant	0%	11,0	1 000	986	14	31,0	1000	420	8	30,0	1000	3250	1577	623
Blackberry	0%	11,0	1000	948	52	30,0	1000	420	8	30,0	1000	1630	376	224
Blueberry	0%	11,0	1000	948	52	30,0	1000	420	8	30,0	1000	1630	376	224
Apricot	0%	12,0	1000	967	33	31,0	1000	426	2	31,0	1000	1630	354	246
Sea buckthorn	0%	6,0	1000*	1110	0	33,0	1000*	515	0	31,5	1000	1626	314	286
Quince	0%	15,0	1000	870	130	30,0	1000	368	61	30,0	1000	1628	416	184
Fig from Provence	0%	22,0	1000	735	265	30,0	1000	275	153	30,0	1000	1630	454	147
Kiwi	0%	15,0	1000	909	101	33,0	1000	387	42	33,0	1000	1125	212	162
Melon	0%	10,0	1000	967	33	30,0	1000	424	4	29,5	1000	1624	334	267
Mint	0%	14,0	1000	938	62	31,0	1000	406	22	31,0	1000	1625	367	232
Mirabelle plum	0%	22,0	1000	822	178	30,0	1000	334	95	30,0	1000	1626	441	159
White peach	0%	10,0	1000	928	72	30,0	1000	424	4	29,5	1000	1090	51	18
Ruby peach	0%	12,0	1000	928	72	30,0	1000	407	21	30,0	1000	1145	2	113
Yellow peach	0%	11,0	1000	948	52	30,0	1000	420	8	30,0	1000	1145	2	125
Williams pear	0%	14,0	1000	890	110	30,0	1000	381	38	30,0	1000	1628	374	327
Granny Smith apple	0%	12,0	1000	928	72	30,0	1000	426	2	31,0	1000	1620	354	246
Grenadine Plum	0%	16,0	1000	928	72	32,0	1000	392	36	32,0	1000	1628	297	304
Green rhubarb	0%	5,0	1000	986	14	31,0	1000	424	4	26,0	1000	1630	316	284

	SUGAR	BRIX	FRUIT'PURÉE	SORBETS 50% FRUIT			FRUIT'PURÉE	SORBETS 70% FRUIT			FRUIT'PURÉE	ICE CREAMS		
				BASE	WATER	BRIX		BASE	WATER	BRIX		BASE	MILK	SUGAR
Pineapple	0%	13,0	1000	909	91	30,0	1000	394	34	30,0	1626	396	204	115
Banana	0%	22,0	1000	774	226	30,0	1000	302	127	30,0	1626	466	134	55
Soursop	0%	14,0	1000	909	91	30,0	1000	394	34	30,0	1626	396	204	115
Prickly Pear	0%	12,0	1000	935	75	30,0	1000	410	20	30,0	1000	1635	475	130
Passion fruit	0%	13,0	1000*	1757	577	31,0	1000*	1199	1134	31,0	1000	3252	1592	608
Exotic fruits	0%	15,0	1000	919	81	30,0	1000	401	28	30,0	1000	1626	359	241
Ginger	0%	3,0	1500**	1475	30		1500**	969	36		1500***	2447	491	412
Pink guava	0%	8,0	1000	986	14	28,0	1000	422	6	29,5	1000	1626	346	254
Lychee	0%	14,0	1000	909	91	30,0	1000	394	34	30,0	1000	1086	0	68
Mango	0%	18,0	1000	793	207	30,0	1000	315	114	30,0	1000	1630	455	145
Coconut	0%	8,5	1000	996	4	30,0	1000	416	13	28,0	1000	1630	319	282
Bergamot	0%	9,0	1000*	2224	776	31,0	1000*	1545	1455	31,0	1000	3615	1830	735
Calamansi	0%	10,0	1000*	2224	776	31,0	1000*	1545	1455	31,0	1000	3615	1830	735
Lemon	0%	8,0	1000*	2263	737	31,0	1000*	1545	1455	31,0	1000	3615	1810	745
Lemon Crushed	0%	8,0	1000*	2263	737	31,0	1000*	1545	1455	31,0	1000	3615	1810	745
Lime	0%	9,0	1000*	2263	737	31,0	1000*	1545	1455	31,0	1000	3615	1810	745
Kumquat	0%	15,0	1000	919	81	34,5	1000	393	35	34,5	1000	1626	379	221
Mandarin	0%	11,0	1000	966	14	30,5	1000	415	14	30,5	1000	1810	470	310
Orange	0%	11,0	1000	996	4	31,0	1000	427	1	31,0	1000	1210	21	170
Blood orange	0%	12,0	1000	986	14	31,0	1000	421	8	31,0	1000	1210	25	160
Grapefruit	0%	10,0	1000	986	14	30,5	1000	415	14	30,5	1000	1810	470	310
Sudachi	0%	8,0	1000	2243	757		1000	1530	1468		1000	3610	1820	735
Yuzu	0%	9,0	1000*	2243	757	31,0	1000*	1530	1468	31,0	1000	3610	1820	735
Abriconilla Fleur de Sel	10%	22,0	1000	754	246	32,0	1000	281	148	32,0	1000	1371	400	85
Anacoci	0%	14,6	1000	955	45	32,0	1000	411	18	32,0	1000	1628	283	318
Berriolette®	10%	20,0	1000	966	14	31,0	1000	421	8	31,0	1000	1626	429	171
Cara'Tatin®	13,3%	31,0	1000	290	210	30,0	1000	143	285	30,0	1000	1626	554	46
Cherrymome®	10%	27,0	1000	696	304	33,5	1000	241	187	32,5	1000	1200	150	150
Exotic Ginger	0%	16,0	1000	890	110		1000	373	55		1000	1626	600	0
Hibis'pear®	0%	16,0	1000	851	149		1000	354	74		1000	1628	394	201
Lych'Y Pink®	10%	22,0	1000	735	265	30,0	1000	275	153	30,0	1000	1630	490	115

*Reduced fruit percentage •
**Mix 500 g of puree with 1000 g of water •
***Mix 500 g of puree with 1000 g of milk.

David Ducamp, Consultant Pastry Chef.

Fruit jelly

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.

Fruit jelly
(Pre-dessert for gastronomic restaurants)

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.

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

	SUGAR	BRIX	FRUIT'PURÉE	FRUIT JELLY						FRUIT'PURÉE 1	FRUIT JELLY (Pre-dessert for gastronomic restaurants)					FRUIT'PURÉE 2	
				SUGAR (1)	YELLOW PECTIN	SUGAR (2)	GLUCOSE	CITRIC ACID*	COOKING		SUGAR (1)	YELLOW PECTIN	SUGAR (2)	GLUCOSE	CITRIC ACID*		COOKING
Honeyberry (Haskap)	0%	11,0	1000	100	16	970	120	30	105°C	1000	125	25	1250	150	300	38	105°C
Blackcurrant	0%	17,0	1000	100	16	970	120	30	105°C	1000	125	25	1250	150	300	38	105°C
Blackcurrant Noir de Bourgogne	0%	22,0	1000	100	16	970	120	30	105°C	1000	125	25	1250	150	300	38	105°C
Strawberry	0%	8,0	1000	100	16	970	120	30	105°C	1000	125	25	1250	150	300	38	105°C
Strawberry Senga	0%	8,0	1000	100	16	970	120	30	105°C	1000	125	25	1250	150	300	38	105°C
Mara des bois Strawberry	0%	10,0	1000	100	16	970	120	30	105°C	1000	125	25	1250	150	300	38	105°C
Wild strawberry	10%	19,0	1000	100	16	970	120	30	105°C	1000	125	25	1250	150	38	300	105°C
Raspberry	0%	11,0	1000	100	16	970	120	30	104°C	1000	125	25	1250	150	38	300	104°C
Red fruits	0%	11,0	1000	100	16	970	120	30	105°C	1000	125	25	1250	150	300	38	105°C
Red sour cherry	0%	18,0	1000	100	16	970	120	30	105°C	1000	125	25	1250	150	300	38	105°C
Redcurrant	0%	11,0	1000	100	16	970	120	30	105°C	1000	125	25	1250	150	300	38	105°C
Blackberry	0%	11,0	1000	100	16	970	120	30	105°C	1000	125	25	1250	150	300	38	105°C
Blueberry	0%	11,0	1000	100	16	970	120	30	105°C	1000	125	25	1250	150	300	38	105°C
Apricot	0%	12,0	1000	100	12	970	120	30	103°C	1000	125	18	1250	150	300	38	103°C
Sea buckthorn	0%	6,0	1000	100	41	1000	120	30	105°C	1000	125	28	1250	150	38	288	106°C
Quince	0%	15,0	1000	100	12	970	120	30	105°C	1000	125	18	1250	150	300	38	103°C
Fig from Provence	0%	22,0	1000	100	14	970	120	30	104°C	1000	125	25	1250	150	300	38	106°C
Kiwi	0%	15,0	1000	100	14	970	120	30	104°C	1000	125	25	1250	150	38	300	106°C
Melon	0%	10,0															
Mint	0%	14,0	1000	99	25	970	120	30	105°C	769	95	19	962	115	30	231	103°C
Mirabelle plum	0%	22,0	1000	100	18	970	120	30	103°C	1000	125	25	1250	150	38	300	103°C
White peach	0%	10,0	1000	100	16	970	120	30	105°C	1000	125	25	1250	150	300	38	105°C
Ruby peach	0%	12,0	1000	100	16	970	120	30	105°C	1000	125	25	1250	150	300	38	105°C
Yellow peach	0%	11,0	1000	100	16	970	120	30	105°C	1000	125	25	1250	150	300	38	105°C
Williams pear	0%	14,0	1000	111	16	967	133	33	104°C	1000	139	28	1278	139	30	330	103°C
Granny Smith apple	0%	12,0	1000	100	18	970	120	30	104°C	1000	125	25	1250	150	300	38	106°C
Grenadine Plum	0%	16,0	1000	100	25	970	120	30	105°C	1000	125	30	970	150	38	300	103°C
Green rhubarb	0%	5,0	1000	100	14	970	120	30	104°C	1000	125	25	1250	150	300	38	106°C

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

	SUGAR	BRIX	FRUIT'PURÉE	FRUIT JELLY						FRUIT'PURÉE 1	FRUIT JELLY (Pre-dessert for gastronomic restaurants)					FRUIT'PURÉE 2	
				SUGAR (1)	YELLOW PECTIN	SUGAR (2)	GLUCOSE	CITRIC ACID*	COOKING		SUGAR (1)	YELLOW PECTIN	SUGAR (2)	GLUCOSE	CITRIC ACID*		COOKING
Pineapple	0%	13,0	1000	124	25	1148	148	38	105°C	1000	124	25	1148	148	38	300	103°C
Banana	0%	22,0	1000	124	25	1248	148	38	104°C	1000	124	25	1248	148	38	300	104°C
Soursop	0%	14,0	1000	124	25	1248	148	38	105°C	1000	124	25	1248	148	38	300	103°C
Prickly Pear	0%	12,0	1000	100	20	970	120	30	105°C	1000	125	25	1250	150	38	300	105°C
Passion fruit	0%	13,0	1000	124	25	1248	148	38	105°C	1000	124	25	1248	148	38	300	104°C
Exotic fruits	0%	15,0	1000	124	25	1148	148	38	105°C	1000	124	25	1148	148	38	300	104°C
Ginger	0%	3,0	500[1]	175	66	1754	210	52	105°C	[2]	217	44	2170	260	65	500	106°C
Pink guava	0%	8,0	1000	124	25	1 48	148	38	105°C	1000	124	25	1248	148	38	300	103°C
Lychee	0%	14,0	1000	124	25	1248	148	38	105°C	1000	124	25	1248	148	38	300	104°C
Mango	0%	18,0	1000	100	16	970	120	30	103°C	1000	125	25	1250	150	38	300	104°C
Coconut	0%	8,5															
Bergamot	0%	9,0	1000	100	38	1000	120	30	105°C	1000	125	25	1250	150	38	288	106°C
Calamansi	0%	10,0	1000	100	38	1000	120	30	105°C	1000	125	25	1250	150	38	288	106°C
Lemon	0%	8,0	1000	100	38	1000	120	30	105°C	1000	125	25	1250	150	38	288	106°C
Lemon Crushed	0%	8,0	1000	100	38	1000	120	30	105°C	1000	125	25	1 50	150	38	288	106°C
Lime	0%	9,0	1000	100	38	1000	120	30	105°C	1000	125	25	1250	150	38	288	106°C
Kumquat	0%	15,0	1000	100	38	1000	120	30	105°C	1000	125	25	1250	150	38	288	106°C
Mandarin	0%	11,0	1000	100	19	970	120	30	105°C	1000	125	25	1250	150	38	288	106°C
Orange	0%	11,0	1000	100	19	970	120	30	105°C	1000	125	25	1250	150	38	288	106°C
Blood orange	0%	12,0	1000	100	19	970	120	30	105°C	1000	125	25	1250	150	38	288	106°C
Grapefruit	0%	10,0	1000	100	19	970	120	30	105°C	1000	125	25	1250	150	38	288	106°C
Sudachi	0%	8,0	1000	99	32	1100	120	30	105°C	769	95	25	961	115	30	231	103°C
Yuzu	0%	9,0	1000	100	38	970	120	30	105°C	1000	125	25	1250	150	38	288	106°C
Abriconilla Fleur de Sel	10%	22,0	1000	100	25	970	120	30	103°C	1000	125	18	1250	150	38	288	106°C
Anacoci	0%	14,6	1000	100	25	970	120	30	105°C	1000	125	30	970	150	38	300	103°C
Berriolette®	10%	20,0	1000	124	25	1248	148	38	105°C	1000	124	25	1248	148	38	300	105°C
Cara'Tatin®	13,3%	31,0	1000	100	19	970	120	30	105°C	1000	125	25	1250	150	38	300	105°C
Cherrymome®	10%	27,0	1000	100	25	970	120	40	105°C	1000	125	45	1250	150	38	288	105°C
Exotic Ginger	0%	16,0	1000	100	25	970	121	30	104°C	768	95	19	961	115	30	231	104°C
Hibis'pear®	0%	16,0	1000	111	16	967	133	33	104°C	1000	139	28	1278	139	30	303	103°C
Lych'Y Pink®	10%	22,0	1000	100	23	970	120	30	105°C	1000	125	25	1250	150	38	300	105°C

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

Richard Hawke, Consultant Pastry Chef.

Mousses (Chantilly cream base)

Method: soak the gelatine. Heat 20% of the Fruit'Purée with the sugar and add the gelatine. Gently stir the rest of the Fruit'Purée. Then stir in the whipped cream.

Special for dried fruit: soak the gelatine. Bring the milk and the sugar to the boil. Remove from the heat and add the gelatine, then add the Fruit'Purée and carefully stir in the whipped cream.

Out tip: for best results, use the Fruit'Purée, sugar and gelatine mixture at a temperature of around 15 °C.

Mousses (Italian meringue base)

Method for the meringue: water (60 g), sugar (300 g) egg whites (150 g). Heat the sugar and the water to 121 °C/250 °F and pour on to the whipped egg whites. Continue to beat in the mixer until the meringue has reached room temperature.

Method: soak the gelatine. Heat 20% of the Fruit'Purée with the sugar. Add the gelatine, then the rest of the Fruit'Purée. Add the cream, then the meringue, stirring gently.

Out tip: for best results, use the Fruit'Purée, sugar and gelatine mixture at a temperature of around 15 °C.

	SUGAR	BRIX	FRUIT'PURÉE	MOUSSES (Chantilly cream base)				FRUIT'PURÉE	MOUSSES (Italian meringue base)			
				SUGAR	GELATIN (200 BLOOM)	WHIPPED CREAM	MILK		GELATIN (200 BLOOM)	WHIPPED CREAM	ITALIAN MERINGUE	SUGAR
Honeyberry (Haskap)	0%	11,0	1000	165	30	1100		1000	30	1500	400	110
Blackcurrant	0%	17,0	1000	165	30	1100		1000	30	1500	400	110
Blackcurrant Noir de Bourgogne	0%	22,0	1000	165	30	1100		1000	30	1500	400	110
Strawberry	0%	9,0	1000	150	30	1100		1000	30	1500	400	100
Strawberry Senga	0%	9,0	1000	150	30	1100		1000	30	1500	400	100
Mara des bois Strawberry	0%	10,0	1000	110	30	1100		1000	30	1500	400	110
Wild strawberry	0%	10,0	1000	110	30	1100		1000	30	1500	400	110
Raspberry	0%	11,0	1000	110	30	1100		1000	30	1500	400	100
Red fruits	0%	11,0	1000	110	30	1100		1000	30	1500	400	110
Red sour cherry	0%	18,0	1000	165	30	1100		1000	30	1500	400	110
Redcurrant	0%	11,0	1000	165	30	1100		1000	30	1500	400	110
Blackberry	0%	11,0	1000	165	30	1100		1000	30	1500	400	110
Blueberry	0%	11,0	1000	165	30	1100		1000	30	1500	400	110
Apricot	0%	12,0	1000	165	30	1100		1000	30	1500	400	110
Sea buckthorn	0%	6,0	1000	220	30	700		1000	30	650	700	50
Quince	0%	15,0	1000	165	30	1100		1000	30	1500	400	110
Fig from Provence	0%	22,0	1000	165	30	1100		1000	30	1500	400	110
Kiwi	0%	15,0	1000	150	30	1100		1000	30	1500	400	100
Melon	0%	10,0	1000	170	30	750		1000	35	1500	400	150
Mint	0%	14,0	1000	150	27	646		1000	33	707	400	98
Mirabelle plum	0%	22,0	1000	150	30	1100		1000	30	1500	400	0
White peach	0%	10,0	1000	165	30	1100		1000	30	1500	400	110
Ruby peach	0%	12,0	1000	165	30	1100		1000	30	1500	400	110
Yellow peach	0%	11,0	1000	165	30	1100		1000	30	1500	400	110
Williams pear	0%	14,0	1000	150	30	1100		1000	30	1500	400	100
Granny Smith apple	0%	12,0	1000	165	30	1100		1000	30	1500	400	110
Grenadine Plum	0%	16,0	1000	187	30	750		1000	35	710	400	100
Green rhubarb	0%	5,0	1000	165	30	1100		1000	30	1500	400	110

	SUGAR	BRIX	FRUIT'PURÉE	MOUSSES (Chantilly cream base)				FRUIT'PURÉE	MOUSSES (Italian meringue base)			
				SUGAR	GELATIN (200 BLOOM)	WHIPPED CREAM	MILK		GELATIN (200 BLOOM)	WHIPPED CREAM	ITALIAN MERINGUE	SUGAR
Pineapple	0%	13,0	1000	150	30	1100		1000	30	1500	400	0
Banana	0%	22,0	1000	150	30	1100		1000	30	1500	400	0
Soursop	0%	14,0	1000	150	30	1100		1000	30	1500	400	0
Prickly Pear	0%	12,0	1000	250	30	1100		1000	30	1500	400	100
Passion fruit	0%	13,0	1000	168	30	1100		1000	30	1500	400	0
Exotic fruits	0%	15,0	1000	150	30	1100		1000	30	1500	400	0
Ginger	0%	3,0	500	970	94	2595	2000[3]	500[4]	91	2635	2630	180
Pink guava	0%	8,0	1000	150	30	1100		1000	30	1500	400	0
Lychee	0%	14,0	1000	150	30	1100		1000	30	1500	400	0
Mango	0%	18,0	1000	150	30	1100		1000	30	1500	400	100
Coconut	0%	8,5	1000	165	30	1100		1000	30	1500	400	120
Bergamot	0%	9,0	1000	300	30	800		1000	30	800	700	100
Calamansi	0%	10,0	1000	250	30	1100		1000	30	1500	400	250
Lemon	0%	8,0	1000	250	30	1100		1000	30	1500	400	250
Lemon Crushed	0%	8,0	1000	250	30	1100		1000	30	1500	400	250
Lime	0%	9,0	1000	250	30	1100		1000	30	1500	400	250
Kumquat	0%	15,0	1000	220	30	750		1000	30	750	800	50
Mandarin	0%	11,0	1000	200	30	1100		1000	30	1500	400	150
Orange	0%	11,0	1000	200	30	1100		1000	30	1500	400	100
Blood orange	0%	12,0	1000	200	30	1100		1000	30	1500	400	100
Grapefruit	0%	10,0	1000	200	30	1100		1000	30	1500	400	150
Sudachi	0%	8,0	1000	300	35	900		1000	33	707	400	98
Yuzu	0%	9,0	1000	250	30	1100		1000	30	1500	400	250
Abriconilla Fleur de Sel	10%	22,0	1000	220	30	700		1000	30	800	700	0
Anacoci	0%	14,6	1000	150	30	700		1000	35	710	400	100
Berriolette®	10%	20,0	1000	150	30	1100		1000	30	1500	400	100
Cara'Tatin®	13,3%	31,0	1000	150	30	1100		1000	30	1500	400	100
Cherrymome®	10%	27,0	1000	180	30	700		1000	30	600	400	50
Exotic Ginger	0%	16,0	1000	187	28	748		1000	34	793	402	149
Hibis'pear®	0%	16,0	1000	150	30	700		1000	30	800	400	100
Lych'Y Pink®	10%	22,0	1000	150	30	1100		1000	30	1500	400	100

[1] Maximum quantity of cream, could be reduced to 600 g depending on the expected taste.
[2] Maximum quantity of cream, could be reduced to 700 g depending on the expected taste.
[3] Replace the milk by cream. • [4] + Milk : 1000 g.

David Ducamp, Consultant Pastry Chef.

Rich creams

Method: bring the Fruit'Purée (1) to the boil; blanch the egg yolks and the eggs with the sugar and mix everything. Pour in the hot Fruit Purée (1) and cook at 82°C/180°F. Add the gelatine, previously soaked in cold water, then add the second portion of the Fruit'Purée (2). Let it return to room temperature. At 40°C add the butter and emuslify.

Creams

Method: heat the Fruit'Purée (1) to 40°C. Add the sugar mixed with the pectin NH. Bring to the boil. Pour the mixture over the egg yolks, then return to the pan and bring to a simmer (around 83°C). Transfer to another recipient and add the Fruit'Purée (2). When the mixture has cooled to 40°C, add the butter and emulsify.

	SUGAR	BRIX	FRUIT'PURÉE 1	RICH CREAMS					FRUIT'PURÉE 2		FRUIT'PURÉE 1	CREAMS			FRUIT'PURÉE 2	
				EGG YOLK	ENTIRE EGG	SUGAR	GELATIN (200 BLOOM)	BUTTER FOR LAMINATION		MILK		EGG YOLK	SUGAR	BUTTER FOR LAMINATION		PECTIN NH
Honeyberry (Haskap)	0%	11,0	825	295	470	390	24	470	175		700	845	335	900	300	
Blackcurrant	0%	17,0	905	325	515	425	26	516	95		700	845	335	900	300	
Blackcurrant Noir de Bourgogne	0%	22,0	905	295	470	425	26	516	95		700	845	335	900	300	
Strawberry	0%	9,0	825	295	470	390	24	470	180		700	845	300	900	300	
Strawberry Senga	0%	9,0	825	295	470	390	24	470	180		700	845	300	900	300	
Mara des bois Strawberry	0%	10,0	825	295	470	390	24	470	175		700	845	335	900	300	
Wild strawberry	0%	10,0	825	295	470	390	24	470	175		700	845	335	900	300	
Raspberry	0%	11,0	825	295	470	390	24	470	175		700	845	300	900	300	
Red fruits	0%	11,0	825	295	470	390	24	470	175		700	845	335	900	300	
Red sour cherry	0%	18,0	825	295	470	390	24	470	175		700	845	335	900	300	
Redcurrant	0%	11,0	825	295	470	390	24	470	175		700	845	335	900	300	
Blackberry	0%	11,0	825	295	470	390	24	470	175		700	845	335	900	300	
Blueberry	0%	11,0	825	295	470	390	24	470	175		700	845	335	900	300	
Apricot	0%	12,0	825	295	470	390	12	590	175		690	845	425	575	310	
Sea buckthorn	0%	6,0	825	294	470	470	12	470	175		880	1295	1590	1530	120	
Quince	0%	15,0	825	295	470	390	12	470	175		690	845	425	575	310	
Fig from Provence	0%	22,0	825	295	470	390	12	590	175		690	845	425	575	310	
Kiwi	0%	15,0	825	295	470	350	12	590	175		690	845	385	575	310	
Melon	0%	10,0	825	295	470	350	12	590	175		690	845	385	540	310	9
Mint	0%	14,0	825	295	470	353	19	385	175		651	798	363	538	293	7
Mirabelle plum	0%	22,0	825	295	470	350	12	590	175		552	676	308	700	248	
White peach	0%	10,0	825	295	470	390	12	590	175		690	845	425	575	310	
Ruby peach	0%	12,0	825	295	470	390	12	590	175		690	845	425	575	310	
Yellow peach	0%	11,0	825	295	470	390	12	590	175		690	845	425	575	310	
Williams pear	0%	14,0	825	295	470	350	20	385	175		690	790	385	500	310	10
Granny Smith apple	0%	12,0	825	295	470	390	12	590	175		690	845	427	575	310	
Grenadine Plum	0%	16,0	825	295	470	350	19	300	175	PECTINE NH 5	690	845	365	520	310	16
Green rhubarb	0%	5,0	825	295	470	390	12	590	175		690	845	425	575	310	

	SUGAR	BRIX	FRUIT'PURÉE 1	RICH CREAMS					FRUIT'PURÉE 2		FRUIT'PURÉE 1	CREAMS			FRUIT'PURÉE 2	
				EGG YOLK	ENTIRE EGG	SUGAR	GELATIN (200 BLOOM)	BUTTER FOR LAMINATION		MILK		EGG YOLK	SUGAR	BUTTER FOR LAMINATION		PECTIN NH
Pineapple	0%	13,0	825	295	470	470	35	470	175		552	676	228	720	248	
Banana	0%	22,0	820	295	470	350	12	600	180		552	676	228	640	248	
Soursop	0%	14,0	825	295	470	470	35	470	175		552	676	228	720	248	
Prickly Pear	0%	12,0	700	250	400	300	20	400	300		600	880	400	1040	50	
Passion fruit	0%	13,0	820	295	470	500	12	600	180		552	676	228	680	248	
Exotic fruits	0%	15,0	820	295	470	350	12	600	180		552	676	228	700	248	
Ginger	0%	3,0	500	1193	1908	1908	73	1908	0	2845	3327*	4895	6010	6048		
Pink guava	0%	8,0	825	295	470	470	35	470	175		552	676	228	700	248	
Lychee	0%	14,0	820	295	470	350	12	600	180		552	676	228	720	248	
Mango	0%	18,0	820	295	470	350	12	600	180		690	845	310	770	308	
Coconut	0 %	8,5	820	295	470	390	12	600	180		690	845	470	575	310	
Bergamot	0%	9,0	825	294	470	510	12	470	175		880	1295	1200	1530	120	
Calamansi	0%	10,0	825	294	470	470	12	470	175		880	1295	1590	1530	120	
Lemon	0%	8,0	825	294	470	470	12	470	175		880	1295	1590	1530	120	
Lemon Crushed	0%	8,0	825	294	470	470	12	470	175		880	1295	1590	1530	120	
Lime	0%	9,0	825	294	470	470	12	470	175		880	1295	1590	1530	120	
Kumquat	0%	15,0	825	294	470	470	12	470	175		880	1295	1100	1530	120	
Mandarin	0%	11,0	825	294	470	470	12	470	175		880	1295	1590	1530	120	
Orange	0%	11,0	825	294	470	470	12	470	175		880	1295	1590	1530	120	
Blood orange	0%	12,0	825	294	470	470	12	470	175		880	1295	1590	1530	120	
Grapefruit	0%	10,0	825	294	470	470	12	470	175		880	1295	1590	1530	120	
Sudachi	0%	8,0	825	295	470	353	12	385	175		1000	650	1150	800	0	30
Yuzu	0%	9,0	825	294	470	470	12	470	175		880	1295	1590	1530	120	
Abriconilla Fleur de Sel	10%	22,0	825	295	470	350	12	590	175		690	845	385	575	310	
Anacoci	0%	14,6	825	295	470	350	19	300	175	PECTINE NH 5	690	790	385	500	310	10
Berriolette®	10%	20,0	825	295	470	350	24	471	180		552	676	308	700	248	
Cara'Tatin®	13,3%	31,0	825	295	470	350	24	590	175		690	845	385	770	310	
Cherrymome®	10%	27,0	825	295	470	350	20	470	175		700	845	300	900	300	
Exotic Ginger	0%	16,0	825	410	470	350	21	590	175		692	844	386	772	313	7
Hibis'pear®	0%	16,0	825	295	470	350	20	385	175		690	790	385	500	310	10
Lych'Y Pink®	10%	22,0	825	295	470	350	24	590	175		690	845	385	1000	310	

[1] Milk: 640 g. • * Mix 500 g of puree with 2827 g of milk.

Marshmallows

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.

	SUGAR	BRIX	FRUIT'PURÉE 1	MARSHMALLOWS			FRUIT'PURÉE 2			
				SUGAR	INVERT SUGAR (1)	GELATIN (200 BLOOM)		INVERT SUGAR (2)	WATER (1)	WATER (2)
Honeyberry (Haskap)	0%	11,0	850	850	265	76	150	380		
Blackcurrant	0%	17,0	850	850	265	76	150	380		
Blackcurrant Noir de Bourgogne	0%	22,0	850	850	265	76	150	380		
Strawberry	0%	8,0	850	850	265	76	150	380		
Strawberry Senga	0%	8,0	850	850	265	76	150	380		
Mara des bois Strawberry	0%	10,0	850	850	265	76	150	380		
Wild strawberry	0%	10,0	850	850	265	76	150	380		
Raspberry	0%	10,0	850	850	265	76	150	380		
Red fruits	0%	11,0	850	850	265	76	150	380		
Red sour cherry	0%	18,0	850	850	265	76	150	380		
Redcurrant	0%	11,0	850	850	265	76	150	380		
Blackberry	0%	11,0	850	850	265	76	150	380		
Blueberry	0%	11,0	850	850	265	76	150	380		
Apricot	0%	12,0	850	850	265	76	150	380		
Sea buckthorn	0%	6,0	850	850	265	80	150	380		
Quince	0%	15,0	850	850	265	76	150	380		
Fig from Provence	0%	22,0	850	850	265	76	150	380		
Kiwi	0%	15,0	850	850	265	76	150	380		
Melon	0%	10,0	850	850	265	76	150	380		
Mint	0%	14,0	850	850	265	76	150	380		
Mirabelle plum	0%	22,0	850	850	265	76	150	380		
White peach	0%	10,0	850	850	265	76	150	380		
Ruby peach	0%	12,0	850	850	265	76	150	380		
Yellow peach	0%	11,0	850	850	265	76	150	380		
Williams pear	0%	14,0	850	850	265	76	150	380		
Granny Smith apple	0%	12,0	850	850	265	76	150	380		
Grenadine Plum	0%	16,0	850	850	265	75	150	380		
Green rhubarb	0%	5,0	850	850	265	76	150	380		

	SUGAR	BRIX	FRUIT'PURÉE 1	MARSHMALLOWS			FRUIT'PURÉE 2			
				SUGAR	INVERT SUGAR (1)	GELATIN (200 BLOOM)		INVERT SUGAR (2)	WATER (1)	WATER (2)
Pineapple	0%	13,0	850	850	265	76	150	380		
Banana	0%	22,0	850	850	265	76	150	380		
Soursop	0%	14,0	850	850	265	76	150	380		
Prickly Pear	0%	12,0	850	850	265	76	150	380		
Passion fruit	0%	13,0	850	850	265	76	150	380		
Exotic fruits	0%	15,0	850	850	265	76	150	380		
Ginger	0%	3,0	850*	850	265	80	75	380		
Pink guava	0%	8,0	850	850	265	76	150	380		
Lychee	0%	14,0	850	850	265	76	150	380		
Mango	0%	18,0	850	850	265	76	150	380		
Coconut	0 %	8,5	850	850	265	76	150	380		
Bergamot	0%	9,0	850	850	265	80	150	380		
Calamansi	0%	10,0	850	850	265	76	150	380		
Lemon	0%	8,0	850	850	265	76	150	380		
Lemon Crushed	0%	8,0	850	850	265	76	150	380		
Lime	0%	9,0	850	850	265	76	150	380		
Kumquat	0%	15,0	850	850	265	80	150	380		
Mandarin	0%	11,0	850	850	265	76	150	380		
Orange	0%	11,0	850	850	265	76	150	380		
Blood orange	0%	12,0	850	850	265	76	150	380		
Grapefruit	0%	10,0	850	850	265	76	150	380		
Sudachi	0%	8,0	850	850	265	76	150	380		
Yuzu	0%	9,0	850	850	265	76	150	380		
Abriconilla Fleur de Sel	10%	22,0	850	850	265	80	150	380		
Anacoci	0%	14,6	850	850	265	75	150	380		
Berriolette®	10%	20,0	850	850	265	76	150	380		
Cara'Tatin®	13,3%	31,0	850	850	265	76	150	380		
Cherrymome®	10%	27,0	850	850	265	80	150	380		
Exotic Ginger	0%	16,0	849	849	264	67	149	381		
Hibis'pear®	0%	16,0	850	850	265	76	150	380		
Lych'Y Pink®	10%	22,0	850	850	265	76	150	380		

*Replace by water.

Granitas

Granitas 25% fruit

Water ..... 1 000 g
Coarse sugar ..... 600 g

Granitas 35% fruit

Water ..... 1 000 g
Coarse sugar ..... 1 000 g

Method: (prepare a syrup) bring the water and granulated sugar to the boil, reserve. Use cold. We recommend 72 hours of shelf life for granitas made with our fruit puree following these recommendations:
- Each piece of granita machine must be cleaned and disinfected with alcohol,
- The granita machine must be run during 20 minutes with a bactericide solution (without cooling),
- Granita preparations must be kept in the machine tray during night, in positive cold position. Only exception: granita with Fruit'Purée Melon must be used within 24 hours.

Mix the ingredients listed below and place in the granita machine.

	SUGAR	BRIX	FRUIT'PURÉE	GRANITA FRUIT 25% BRIX 15°		FRUIT'PURÉE	GRANITA FRUIT 25% BRIX 12°		FRUIT'PURÉE	GRANITA FRUIT 35% BRIX 15°		FRUIT'PURÉE	GRANITA FRUIT 35% BRIX 12°	
				BASE	WATER		BASE	WATER		BASE	WATER		BASE	WATER
Honeyberry (Haskap)	0%	11,0	1000	1307	1693	1000	987	2013	1000	637	1120	1000	466	1391
Blackcurrant	0%	17,0	1000	1147	1853	1000	827	2173	1000	517	1340	1000	346	1511
Blackcurrant Noir de Bourgogne	0%	22,0	1000	1173	1827	1000	853	2147	1000	537	1320	1000	366	1491
Strawberry	0%	8,0	1000	1387	1613	1000	1067	1953	1000	697	1160	1000	526	1331
Strawberry Senga	0%	8,0	1000	1387	1613	1000	1067	1953	1000	697	1160	1000	526	1331
Mara des bois Strawberry	0%	10,0	1000	1333	1667	1000	1013	1987	1000	657	1200	1000	486	1371
Wild strawberry	0%	10,0	1000	1333	1667	1000	1013	1987	1000	657	1200	1000	486	1371
Raspberry	0%	10,0	1000	1333	1667	1000	1013	1987	1000	657	1200	1000	486	1371
Red fruits	0%	11,0	1000	1307	1693	1000	987	2013	1000	637	1120	1000	466	1391
Red sour cherry	0%	18,0	1000	1120	1880	1000	800	2200	1000	497	1360	1000	326	1531
Redcurrant	0%	11,0	1000	1307	1693	1000	987	2013	1000	637	1120	1000	466	1391
Blackberry	0%	11,0	1000	1307	1693	1000	987	2013	1000	637	1120	1000	466	1391
Blueberry	0%	11,0	1000	1307	1693	1000	987	2013	1000	637	1120	1000	466	1391
Apricot	0%	12,0	1000	1280	1720	1000	960	2040	1000	617	1240	1000	446	1411
Sea buckthorn	0%	6,0	1000	1387	1613	1000	1067	1933	1000	697	1160	1000	526	1331
Quince	0%	15,0	1000	1200	1800	1000	880	2120	1000	557	1300	1000	386	1471
Fig from Provence	0%	22,0	1000	1013	1987	1000	693	2307	1000	417	1440	1000	246	1611
Kiwi	0%	15,0	1000	1200	1 800	1000	880	2120	1000	557	1300	1000	386	1471
Melon	0%	10,0	1000	1333	1667	1000	1013	1987	1000	657	1200	1000	486	1371
Mint	0%	14,0	1000	1053	1947	1000	733	2267	1000	447	1410	1000	276	1581
Mirabelle plum	0%	22,0	1000	1133	1867	1000	813	2187	1000	507	1350	1000	336	1521
White peach	0%	10,0	1000	1333	1667	1000	1013	1987	1000	657	1200	1000	486	1371
Ruby peach	0%	12,0	1000	1280	1720	1000	960	2040	1000	617	1240	1000	446	1411
Yellow peach	0%	11,0	1000	1307	1693	1000	987	2013	1000	637	1120	1000	466	1391
Williams pear	0%	14,0	1 00	1227	1773	1000	907	2093	1000	577	1280	1000	406	1451
Granny Smith apple	0%	12,0	1000	1280	1720	1000	1147	1853	1000	617	1240	1000	446	1411
Grenadine Plum	0%	16,0	1000	1173	1827	1000	853	2147	1000	752	1848	1000	512	2088
Green rhubarb	0%	5,0	1000	1467	1533	1000	960	2040	1000	757	1100	1000	586	1271

	SUGAR	BRIX	FRUIT'PURÉE	GRANITA FRUIT 25% BRIX 15°		FRUIT'PURÉE	GRANITA FRUIT 25% BRIX 12°		FRUIT'PURÉE	GRANITA FRUIT 35% BRIX 15°		FRUIT'PURÉE	GRANITA FRUIT 35% BRIX 12°	
				BASE	WATER		BASE	WATER		BASE	WATER		BASE	WATER
Pineapple	0%	13,0	1000	1253	1747	1000	933	2067	1000	597	1260	1000	426	1431
Banana	0%	22,0	1000	1067	1933	1000	747	2253	1000	457	1400	1000	286	1571
Soursop	0%	14,0	1000	1253	1747	1000	933	2067	1000	597	1260	1000	426	1431
Prickly Pear	0%	12,0	1000	1280	1720	1000	960	2040	1000	617	1240	1000	446	1411
Passion fruit	0%	13,0	1000	1093	1907	1000	947	2053	1000	607	1250	1000	436	1421
Exotic fruits	0%	15,0	1000	1267	1733	1000	947	2053	1000	607	1250	1000	436	1421
Ginger	0%	3,0	500	3947	5553	500	3147	6353	500	2960	6540	500	2360	7140
Pink guava	0%	8,0	1000	1280	1 720	1000	1067	1933	1000	697	1160	1000	526	1331
Lychee	0%	14,0	1000	1253	1747	1000	933	2067	1000	597	1260	1000	426	1431
Mango	0%	18,0	1000	1093	1907	1000	773	2227	1000	477	1380	1000	306	1551
Coconut	0 %	8,5	1000	1373	1627	1000	1053	1947	1000	962	1638	1000	722	1878
Bergamot	0%	9,0	1000	1360	1640	1000	1040	1960	1000	677	1180	1000	506	1351
Calamansi	0%	10,0	1000	1360	1640	1000	1040	1960	1000	677	1180	1000	506	1351
Lemon	0%	8,0	1000	1413	1587	1000	1093	1907	1000	717	1140	1000	546	1311
Lemon Crushed	0%	8,0	1000	1413	1587	1000	1093	1907	1000	717	1140	1000	546	1311
Lime	0%	9,0	1000	1413	1587	1000	1093	1907	1000	717	1140	1000	546	1311
Kumquat	0%	15,0	1000	1213	1787	1000	893	2107	1000	567	1290	1000	396	1461
Mandarin	0%	11,0	1000	1333	1667	1000	1013	1987	1000	657	1200	1000	486	1371
Orange	0%	11,0	1000	1320	1680	1000	1000	2000	1000	647	1210	1000	476	1381
Blood orange	0%	12,0	1000	1307	1693	1000	987	2013	1000	637	1220	1000	466	1391
Grapefruit	0%	10,0	1000	1333	1667	1000	1013	1987	1000	657	1200	1000	486	1371
Sudachi	0%	8,0	1000	1387	1613	1000	720	2280	1000	697	1160	1000	526	1321
Yuzu	0%	9,0	1000	1387	1613	1000	1067	1933	1000	697	1160	1000	526	1331
Abriconilla Fleur de Sel	10%	22,0	1000	987	2013	1000	667	2333	1000	397	1460	1000	226	1631
Anacoci	0%	14,6	1000	1211	1789	1000	1211	1789	1000	891	2109	1000	791	1809
Berriolette®	10%	20,0	1000	1067	1933	1000	747	2253	1000	457	1400	1000	286	1571
Cara'Tatin®	13,3%	31,0	1000	427	2573	1000	747	2253	1000	304	2296	1000	64	2536
Cherrymome®	10%	27,0	1000	907	2093	1000	587	2413	1000	337	1520	1000	166	1691
Exotic Ginger	0%	16,0	1000	1227	1773	1000	907	2093	1000	577	1280	1000	406	1451
Hibis'pear®	0%	16,0	1000	1173	1873	1000	1853	2147	1000	752	1848	1000	512	2088
Lych'Y Pink®	10%	22,0	1000	1013	1987	1000	693	2307	1000	417	1440	1000	246	1611

Richard Hawke, Consultant Pastry Chef.

Light meringues without egg

Prepare the gelatine: mix 100 g of 200 bloom gelatin with 500 g of cold water. Leave to soak for 1-2 hours, and melt the mixture until completely dissolved. Set aside in the regrigerator.
Method: heat 20% of the purée with the sugar. Add the soaked gelatin once all the sugar has dissolved. Add the remaining purée and mix thoroughly. Set aside in the refrigerator until the mixture has set. Place in a food mixer fitted with the whisk attachment and work the mixture for 35-40 minutes, until smooth and light.
Pipe or transfer to a frame and freeze.
Cut with a knife or shape cutter depending on your required use. You can also pipe into a silicon mold for use as an insert.

	SUGAR	BRIX	FRUIT'PURÉE	LIGHT MERINGUES	
				SOAKED GELATIN	SUGAR
Honeyberry (Haskap)	0%	11,0	1000	211	271
Blackcurrant	0%	17,0	1000	203	200
Blackcurrant Noir de Bourgogne	0%	22,0	1000	203	200
Strawberry	0%	8,0	1000	211	271
Strawberry Senga	0%	8,0	1000	211	271
Mara des bois Strawberry	0%	10,0	1000	211	271
Wild strawberry	0%	10,0	1000	203	244
Raspberry	0%	10,0	1000	203	253
Red fruits	0%	11,0	1000	203	244
Red sour cherry	0%	18,0	1000	195	181
Redcurrant	0%	11,0	1000	203	244
Blackberry	0%	11,0	1000	203	234
Blueberry	0%	11,0	1000	211	271
Apricot	0%	12,0	1000	203	217
Sea buckthorn	0%	6,0	1000	220	341
Quince	0%	15,0	1000	203	190
Fig from Provence	0%	22,0	1000	195	171
Kiwi	0%	15,0	1000	211	276
Melon	0%	10,0	1000	230	223
Mint	0%	14,0	1000	203	220
Mirabelle plum	0%	22,0	1000	211	244
White peach	0%	10,0	1000	203	260
Ruby peach	0%	12,0	1000	203	244
Yellow peach	0%	11,0	1000	203	222
Williams pear	0%	14,0	1000	323	200
Granny Smith apple	0%	12,0	1000	203	244
Grenadine Plum	0%	16,0	1000	211	285
Green rhubarb	0%	5,0	1000	220	334

	SUGAR	BRIX	FRUIT'PURÉE	LIGHT MERINGUES	
				SOAKED GELATIN	SUGAR
Pineapple	0%	13,0	1000	211	244
Banana	0%	22,0	1000	203	220
Soursop	0%	14,0	1000	211	293
Prickly Pear	0%	12,0	1000	220	301
Passion fruit	0%	13,0	1000	220	301
Exotic fruits	0%	15,0	1000	220	301
Ginger	0%	3,0	1000*	118	207
Pink guava	0%	8,0	1000	220	341
Lychee	0%	14,0	1000	211	293
Mango	0%	18,0	1000	203	236
Coconut	0 %	8,5	1000	203	234
Bergamot	0%	9,0	1000	220	333
Calamansi	0%	10,0	1000	220	333
Lemon	0%	8,0	1000	220	350
Lemon Crushed	0%	8,0	1000	220	350
Lime	0%	9,0	1000	220	350
Kumquat	0%	15,0	1000	211	276
Mandarin	0%	11,0	1000	220	325
Orange	0%	11,0	1000	220	317
Blood orange	0%	12,0	1000	220	309
Grapefruit	0%	10,0	1000	220	325
Sudachi	0%	8,0	1000	220	341
Yuzu	0%	9,0	1000	220	341
Abriconilla Fleur de Sel	10%	22,0	1000	203	195
Anacoci	0%	14,6	1000	211	285
Berriolette®	10%	20,0	1000	203	220
Cara'Tatin®	13,3%	31,0	1000	189	103
Cherrymome®	10%	27,0	1000	195	163
Exotic Ginger	0%	16,0	1000	211	285
Hibis'pear®	0%	16,0	1000	211	263
Lych'Y Pink®	10%	22,0	1000	203	203

David DUCAMP
Consultant Pastry Chef

David Ducamp began his apprenticeship at the age of 17 with Gérard Mulot, a highly respected Pastry Chef working in the 6th arrondissement of Paris. Two years later, he was still to be found in Paris ; first as assistant to the Head Pastry Chef at Guy Savoy's establishment L'Etoile de Deux Ans in the 8th arrondissement and then at the restaurant Les Ambassadeurs at the 'Hôtel de Crillon' where he stayed for two years.

Enriched by his experience in such prestigious establishments, he left in 1996 to try his luck abroad. He worked first in Artopolis (Greece) then in Bangalore (India) at the Leela Palace and in Moscow (Russia) at the Coffemania before finally returning to France where he works as a consultant and cookery demonstrator. The themes he likes to touch upon are those where flavor is brought into play in a fun and exciting way. Throughout his career he has honed his technical skills and his ability to manage costs and these are two areas he is happy to share with the Chefs he meets during his work both in France and abroad (Indonesia, Malaysia, the Philippines, China, Taiwan, the United States,...).