

Peach and Floc de Gascogne fruit paste



Ingredients for 4 persons

290g of peach puree
300g sugar
13g yellow pectin
35g glucose
10g of citric acid + 5g of water
(or 10g of lemon juice)
60g Floc-de-Gascogne Blanc

Preparation:

Mix the sugar and the yellow pectin.
Lightly heat the fruit puree and glucose.
Add the sugar - pectin mixture.
Cook again until 105 ° C.
Add the Floc, citric acid and water and bring back to a boil.
Pour into a stainless steel frame.
Let it harden.
Then roll in the sugar.