







Apricot Coulis

Ingredients:

APRICOTS	1 KG	PECTIN	20 G
SUGAR	170 G	2 PINCHES OF ALLSPICE	
INVERT SUGAR	170 G		
LEMON JUICE	16 G		

	Ingredients	Weight	Action	 Heat setting	 Speed	 Time	Lid opening	Comments
1	Apricots	1 kg	Place in bowl	 105°C	260 rpm	13 min	Closed	Blend sugar and pectin Taste and adjust seasoning
	Invert sugar	170 g						
	Lemon juice	16 g						
	Sugar	170 g						
	Pectin	20 g						
	Allspice	2 pinches						



CHEF'S TIP

You can also add softened, squeezed gelatine leaves to the completed mixture (12 x 2 g leaves per kilo of uncooked fruit), pour into a tray and use in a layered cake.