

PECTIN X58 Recipes

An original École Valrhona recipe



Almond Inspiration & Apricot Preserve

- 500g Apricot purée**
- 50g Caster sugar**
- 3g SOSA Pectin X58**
- 300g Caster sugar**
- 60g Glucose DE 38/40**
- 215g ALMOND INSPIRATION**

Mix the smaller portion of sugar with the pectin.

Heat the fruit purée to 105°F (40°C).

Add in the sugar and pectin mix, stirring all the while.

Boil, then add the rest of the caster sugar.

Boil again then add the glucose.

Cook at 60°Bx on a refractometer.

Leave to cool to 140°F (60°C), then combine with the chocolate to make an emulsion.

Immediately pour out into pots.