

Puratos 

Classic and Summer



*Our flavouring preparations will bring flavour
and colour to all your creations.*

Characteristics

- High fruit content
- Stable in cooking and freezing
- Homogeneous texture, easy to work with
- Natural colours
- Full, balanced flavours
- Long storage
- Product of constant quality
- Available all year round

Usage rates

Classic (without fruit pieces):

3 to 5% (weight mass) of the basic recipe for creams, ice creams and mousses.

8 to 10% for biscuits.

Summum (with fruit pieces):

7 to 10% (weight mass) of the basic recipe for creams, ice creams and biscuits.

Storage

- Prior to opening, can be stored for 12 months at room temperature.
- After opening, ensure jars are closed properly after each use. Keep chilled and use within 30 days.

Packaging

- 1 kg in sealed jar

Flavours available

Classic:

Apricot, Banana, Cappucino, Caramel, Cherry, Choco, Coconut, Hazelnut, Kiwi, Lemon, Mango, Moka, Orange, Passion, Pineapple, Raspberry, Strawberry.

Summum:

Pistachio, Walnut, Fruits of the forest.



Classic and Summum

A veritable bouquet of delicious flavours and appetising colours for all your creations.



Applications

Mousses, Ice creams, Bavaois

Can be used alone or with fresh fruit as a flavour enhancer.

Glazings, Coatings

Add the **Classic** to a **Miroir neutre** to bring flavour and colour to your glazing.

Butter creams or crèmes pâtisseries

Add the **Classic** to your usual recipe.

Fillings for chocolates

Use the **Classics** for your fillings, in a ganache or a praline for instance.

Recipe ideas

Cake

Mix 1000g **Friavit** with 500g water and 500g melted butter and 150 to 200g **Classic** depending on the flavour desired. Cook for 8 minutes at 210°C.

Tiramisu

Add **Classic Moka** directly to the mascarpone. Cream with gelatine.