

Fruity calissons



Toofruit® Passion Fruit

N° 1505

Other applications:
Chocolate making, confectionery, ice cream making
and biscuits



1. Fruit paste

Fruit pulp: 250 g	Caster sugar (2): 215 g
Caster sugar (1): 35 g	Citric acid solution: 6 g
Yellow pectin: 5 g	

Mix the fruit pulp with sugar (1) and pectin. Bring to a boil.
Gradually add sugar(2) and cook to 75° Brix or 106°C.
Stop the cooking with the acidic solution and set aside on a tray.

2. Toofruit® royal icing

Icing sugar: 125 g	White eggs: 40 g
Toofruit® Passion Fruit: 25 g	

Mix the three ingredients in order. Adjust the consistency if needed and glaze immediately.

3. Calisson paste

Blanched almonds: 250 g	Fruit paste: 200 g
Icing sugar: 150 g	Acacia honey: 75 g
Toofruit® Passion Fruit: 25 g	

Blend the almonds, icing sugar, and Toofruit®.
Add the fruit paste, then the honey.
Shape in the calisson mold.
Glaze with royal icing and dry in a proofer/oven.