

		Sugar Content	pH ≈	Purée (g)	Sucrose (g)	Gelatin 180 bloom (g)	Cold Water (g)	Ponthier 100% lemon purée
Apricot	Bergeron I France (Rhone Valley)	10%	3,40	1000	100	15	60	20
Banana	Costa Rica	10%	4,40	1000	100	15	60	20
Blackberry	Serbia	10%	3,45	1000	100	20	80	10
Blackcurrant	Noir de Bourgogne I France (Burgundy)	10%	3,00	1000	125	40	160	10
Blood Orange 100%	Italy (Sicily)	0%	3,50	1000	220	22	90	20
Blueberry	Wild, Cultivated I Poland, Chile	10%	3,00	1000	100	20	80	10
Cattley Guava*	France (Reunion Island)	10%	3,90	1000	100	15	60	20
Coconut	Indonesia	10%	6,20	1000	100	15	60	20
Exotic Fruits	Mango, Banana, Passion Fruit, Lime	10%	3,40	1000	100	18	75	20
Green Apple	Granny Smith I France (Haute Provence)	10%	3,00	1000	100	20	80	10
Kalamansi 100%	Calamondin I Vietnam	0%	2,20	1000	220	22	90	0
Lemon 100%	Italy (Sicily)	0%	3,00	1000	220	22	90	0
Lychee*	Madagascar	0%	4,50	1000	100	25	100	10
Lychee Raspberry with Rose*	Lychee, Raspberry, Rose	10%	3,40	1000	100	25	100	10
Mandarin 100%	Italy (Sicily)	0%	3,00	1000	220	28	115	0
Mango*	Alphonso I India (Ratnagiri)	10%	4,00	1000	100	15	60	20
Morello cherry	Oblacinska I Serbia	10%	3,35	1000	100	25	100	10
Passion Fruit	Flavicarpa I Ecuador	10%	3,00	1000	100	20	80	0
Pear	Williams I France (Haute Provence)	10%	3,50	1000	100	20	80	20
Pineapple*	Costa Rica	10%	3,70	1000	100	25	100	20
Pineapple Yuzu Cardamom*	Pineapple, Yuzu, Cardamom	10%	3,70	1000	100	25	100	20
Prickly Pear	Mexico	10%	4,20	1000	100	25	100	20
Raspberry	Willamette, Mecker I Serbia	10%	2,90	1000	100	18	75	10
Red Fruits	Raspberry, Strawberry, Morello Cherry, Blackcurrant	10%	3,50	1000	125	40	160	20
Red Rhubarb	Frambosa I Poland	10%	3,00	1000	100	20	80	10
Strawberry	Camarosa, Mara des Bois I Morocco, France	10%	3,20	1000	100	20	80	10
Sudachi 100%	Japan (Kōchi)	0%	2,20	1000	220	22	90	0
Violet Fig*	France (Provence)	10%	3,60	1000	100	20	80	20
White Peach	France (Rhone Valley)	10%	3,50	1000	100	20	80	20
Yuzu 100%	Japan (Kōchi)	0%	2,60	1000	220	22	90	0

Method

- Weigh the ingredients with a precision scale.
- Bloom the gelatin in the cold water for 5 minutes.
- Bring $\frac{1}{4}$ of the purée with the sucrose in a saucepan to 122°F (50°C)*.
- In the meantime, melt the bloomed gelatin in the microwave for 15-20 seconds on half power. Stir to remove any lumps.
- Remove the purée mixture from the heat and stir in the melted gelatin.
- Stir in the remaining purée and lemon juice.
- Pour it into the desired mold and freeze.

*If you use any of the following purées: Violet Fig, Cattley Guava, Kiwi, Lychee, Lychee Raspberry with Rose, Mango, Papaya and Pineapple contain enzymes that prevent gelatin from setting up. For these purées, first, bring the purée with the sucrose to 158°F (70°C) and then add the rest of the ingredients. Heating up these purées will inactivate these enzymes and allow the gelatin to jell..

Gelatin conversion

The recipes have been formulated with 180 Bloom gelatin, and it was added 4 times the amount of water to it (1 part gelatin to 4 parts of water). Here is a formula to convert a recipe with a different gelatin.

Example: Making the strawberry jellified fruit insert with 220 Bloom gelatin instead of 180 Bloom

- Refer to the recipe chart and add the gelatin with the water: 20g (gelatin 180 Bloom) + 80g (water)= 100g, called mass A.
- Divide the gelatin Bloom in the recipe (180 Bloom) by the desired gelatin (220 Bloom); called the dividing coefficient: $180 \div 220 = 0,818$.
- Multiply mass A (100g) by the dividing coefficient (0,818) to obtain mass B: $100 \times 0,818 = 81,8$ g, round it to 82g. Mass B is the gelatin and water that need to be added to the new recipe.
- Divide mass B by 5 (1 part gelatin to 4 parts of water), to obtain the gelatin needed for the recipe: $82 \div 5 = 16,4$ g of gelatin 220 Bloom.
- Multiply the 16g gelatin by 4 to determine the amount of water needed: $16,4 \times 4 = 65,6$ g of water.
- The recipe will need 16,4 g of 220 Bloom gelatin and 65,6 g of water.

Use of no sugar added purée

Simply add the 10% weight of sugar to the purée missing in the recipe. Example, for a jelly made with 1000g of raspberry purée that contains 0% sugar, add 100g of sucrose to the recipe.