



003108

Average nutritional values per 100g

Energy	64 kcal / 268 kJ
Fats	0.1g
Carbohydrates	13.2g
Sugars	12.9g
Fibres	1.6g
Proteins	0.97g
Salt	0.15g

DGF
Cœur Sauvage

APRICOT HALVES LIGHT SYRUP



Description

Apricot halves in light syrup. Average number of apricot halves: 35-37.
4/4.



Ingredients

Halves apricots, water, sugar.



Advantages for a Chef

Cropped at the perfect period, the apricots are bake stable. They have a regular calibre and the light syrup preserves them.



Popular applications

Tarts, verrines, cakes, decoration, compotes.



Targeted clientele

Bakeries, pastry shops, restaurants, hotels.



Storage conditions

36 months at room temperature.
After opening, keep maximum 6 days at 4°C/39°F.





APRICOT PUREE

- Apricot halves in light syrup DGF Cœur sauvage 1 box

Mix the apricots halves with letting them drain.
Set aside.

APRICOT COMPOTE

- Food grade gelatin powder 200 bloom DGF Service 5g
- Water 30g
- Apricot halves in light syrup DGF Cœur sauvage 480g
- Caster sugar (1) 70g
- Lemon juice DGF Service 10g
- Purée d'abricot sucrée surgelée DGF Cœur Sauvage 240g
- Caster sugar (2) 35g
- Pectine NH topping 12g

Soak the gelatin in cold water.

In a saucepan, stew the frozen apricots with the caster sugar (1) and the lemon juice.

Heat the apricot puree at 60°C.

Add the sugar (2) and the pectine already mixed.

Boil for around 1 minute.

Blend into the apricot compote.

Add the hydrated gelatin.

Let cool at around 30°C.

APRICOT CLAFOUTIS

- Whole eggs 100g
- Egg yolks 40g
- Caster sugar 50g
- Salt 1g
- Flour 100g
- Extra fine incorporation butter DGF Royal 60g
- Whole milk 125g
- UHT sterilised cream 35% DGF Royal 125g
- Apricot halves in light syrup DGF Cœur sauvage QS

Mix the eggs, yolks, sugar, salt and flour with a whisk, flat beater.

Dilute with the milk and cream.

Add the melted butter.

Dilute again with the rest of the milk and cream.

Drain and wipe off the apricot halves.

Place them in a mold.

Pour the clafoutis preparation.

Bake at 180°C in a convection oven for around 40 minutes.



Find all our pastry ingredients, frozen range and decor products in our La Pâtisserie by **DGF**, Four à Idées et Décor catalogs.

Same product category

- 005680: Amarena in heavy syrup



- 005682: Amarena in heavy syrup



- 003177: Mirabelle plumbs in light syrup



- 003056: Mini pears

