

Angel's Hair from Garnier

Made using the same cold candying technique as Perlés®, Angel's Hair is perfect for decorations and inclusions. Rich in aromatic notes, these fine strips of citrus fruit zest flavour and enhance desserts with their exquisite taste and colours.

Orange, lemon and lime Angel's Hair will give a personal and refined touch to your pastries, dairy products and ready-cooked dishes.



Agence • Armentières • 03 20 48 25 41

For all your sweet and savoury dishes,
Perlés®,
quality semi-candied
fruit



Your Garnier contact:

 **garnier**
The natural taste of fruit

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GARNIER is a brand name of the GELPASS Group, specialists in frozen fruit and vegetables.

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Perlés®

Perlés® are frozen semi-candied fruit, ideal for all savoury and sweet dishes either as an inclusion, highlight or decoration.

Trade secret

To lock in the taste of fresh fruit, Garnier has developed an innovative production and candying technology which, unlike traditional candying, uses refrigeration not cooking. This technique preserves the taste and texture of fresh fruit. The Perlé® name belongs to Garnier, specialist in ornate frozen fruit.

Perlés® Families

	Unrefined Perlés® : Pieces of semi-candied fruit in their own syrup. <i>For inclusion in fruit cakes, madeleines, dairy products, exotic dishes, etc.</i>
	Concentrated Perlés® : > Flavouring concentrates, to enrich the taste. > Highlight concentrates, to enhance the visual aspect. <i>For inclusion in ice creams, pastries, etc.</i> <i>To flavour egg dough, chocolates, dairy products, confectionery, etc.</i>
	Stabilised Perlés® : Soft texture and shiny look. <i>For inclusion in ice creams, sorbets, glazes, coulis, etc.</i>

Range

Perlés® small pieces :

Lemon
Orange
Mandarin
Pear
Apple
Grapefruit
Rhubarb
Ginger
Mango

Whole Perlés® :

Morello cherries
Red fruit
Blackcurrants
Bilberries
Strawberries
Raspberries

Decorative Perlé® :

Kumquat



Advantages

- > Improve the end product with their unique fresh fruit taste, boosted by the presence of real fruit pieces.
- > Such an intense taste that only a few Perlés® are needed in each dish.
- > Do not dry on cooking, pieces remain intact and soft.
- > Soft texture with very low water content (they do not saturate dough).
- > Easy, practical and simple to use in all applications.
- > Nutritional qualities preserved.

Suggestions for use:

For inclusion in or to highlight savoury or sweet recipes:

Ganaches
Pastry creams
Light custard creams
Chocolate mousses
Fresh cream cheeses and dairy products
Panacotta
Rice puddings and semolina puddings
Fruit cakes, madeleines, etc.
Cups
Ice creams
Beaten egg whites
Fruit salads
Vinaigrettes
Sauces (e.g. duck à l'orange)
Exotic dishes
Bread
Viennese pastries, etc.

Fillings:

Swiss rolls
Crepes, waffles, doughnuts
Flan bases
Meringues
Macaroons

Glazing and decoration:

All types of pastries and desserts.