

Nama Inspiration



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AN ORIGINAL RECIPE BY *L'Ecole Valrhona*

NAMA INSPIRATION STRAWBERRY

156g + 156g	Inspiration	Heat the strawberry inspiration, water and puree together in a saucepan.
122g	Strawberry	When it reaches around 40°C, add a mixture of granulated sugar and
23g	Lemon crusher	pectin, stir and boil. Add trehalose and heat again to bring the Brix to 58-
9g	Caster sugar	59. Add the melted inspiration to a saucepan and mix. pour on a framed
	Pectin Yellow ribbon	silpat.
28g	(PG879G)	
24g	Trehalose	
100g	Caster sugar	
	Water	

NAMA INSPIRATION PASSIONFRUIT

167 + 167g	Inspiration Passionfruit	Heat the inspiration passion, water and coconut milk together in a
122g	Water	saucepan. When it reaches around 40°C, add a mixture of granulated
9g	Pectine yellow ribbon	sugar and pectin, stir and boil. Add trehalose and heat again to bring the
	(PG879G)	Brix to 58-59. Add the melted inspiration to a saucepan and mix. pour on
28g	Trehalose	a framed silpat.
22g	Syrup of glucose	
100g	Coconut milk	

NAMA INSPIRATION YUZU

167 + 167g	Inspiration Yuzu	Heat the inspiration yuzu, water and Mango puree together in a
122g	Water	saucepan. When it reaches around 40°C, add a mixture of granulated
9g	Pectine yellow ribbon	sugar and pectin, stir and boil. Add trehalose and heat again to bring the
	(PG879G)	Brix to 58-59. Add the melted inspiration to a saucepan and mix. pour on
28g	Trehalose	a framed silpat.
22g	Syrup of glucose	
100g	Mango without sugar	
	pulp	