

# PONTHIER

*une histoire de fruit*

## CHILLED PUREES

NEW FLAVOURS



### WHITE ASPARAGUS

Cultivated between the regions of the Adour river and the Médoc, the white asparagus selected by Maison Ponthier is an exceptional product. An oceanic climate and sandy soil are favourable to its cultivation. This permeable and deep soil is regularly irrigated by the rain, and is perfectly suited to growing asparagus - it allows it to grow upright inside a small mound that protects it from the sun's rays. This darkness preserves its mother-of-pearl colouring, delicate taste and tender flesh. It is harvested manually with the help of a gouge.

Origin: France

Harvest time: March to June

Colour: white

Taste: intense, aromatic

**Ingredient: 100% white asparagus**

Weight: 1kg

Flavour combination ideas:  
olive oil, morels, green anise



### RED RHUBARB

Maison Ponthier has selected the Frambosa variety of rhubarb with red stalks. It is particularly sweet, tart and rich in fibre. Cultivated in black soil in the south of Poland, situated at 300m to 500m of altitude and offering a spring continental climate, this rhubarb is freshly harvested at ripeness. Its leaves are then gently removed and it is cut below the leaves and above the uprooted section so that its petioles are not damaged or brown.

Variety: Frambosa

Origin: Poland

Harvest time: May to June

Colour: antique pink

Taste: tart, sweet

**Ingredients: 90% red rhubarb, pure cane sugar**

Weight: 1kg

Flavour combination ideas:  
strawberry, raspberry, vanilla



### COCONUT

Maison Ponthier offers a second purée, of coconut, with a particularly creamy and smooth texture. Cultivated at the equator in Indonesia, the coconuts used to produce this purée are only selected if their flesh is perfectly healthy and fresh. With its gourmand flavour, long finish and immaculate glacier-white colour, this coconut purée is a delight for lovers of this fruit.

Origin: Indonesia

Harvest time: January to December

Colour: white

Taste: creamy, gourmand

**Ingredients: 90% coconut cream, invert sugar syrup**

Weight: 1kg

Flavour combination ideas:  
lychee, pineapple, raspberry, redcurrant

