

## Banana coating

### Description

Gels are a big family of products, so the possibilities are near-endless in terms of texture.

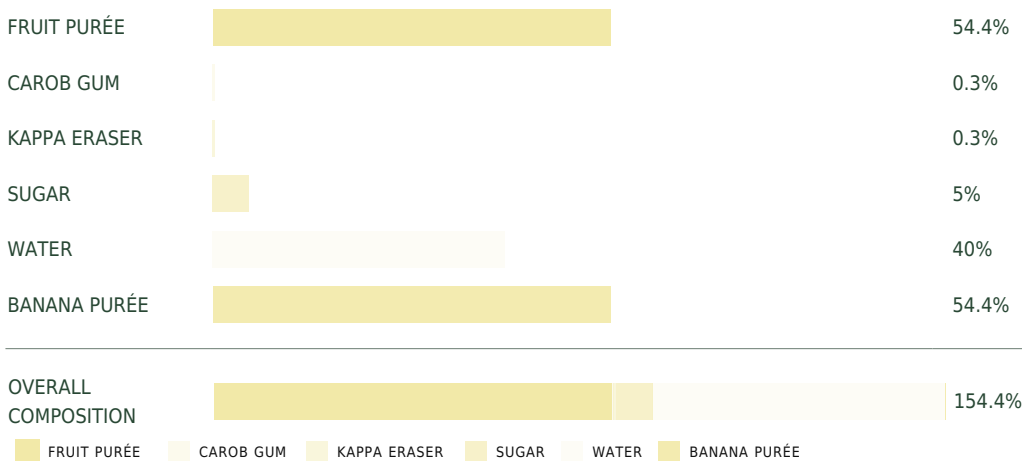
Here we have a very supple yet hard-wearing coating that is applied hot in a thin layer, thanks to a synergy between kappa carrageenans and carob gum. Its sheen and intense color make it perfect for your decorations.

Lots of alternatives that add shine and color often use large amounts of sugar and colorants. Here, purée makes up most of the product, and you can use it when you want a coating whose ingredients work harmoniously with the rest of the product (although it should be noted that the way the product binds together slightly inhibits the purée's aromatic quality).

### Suggested uses

- Decorations
- Desserts, tarts and mini gateaux

### Overall composition



### Banana coating

| Composition  | 1000 g | 100%  |
|--------------|--------|-------|
| Sugar        | 50 g   | 5%    |
| Kappa Eraser | 3 g    | 0.3%  |
| Carob gum    | 3 g    | 0.3%  |
| Banana puree | 544 g  | 54.4% |
| Water        | 400 g  | 40%   |

### Technique

Mix the sugar, Kappa gum and carob gum, then sprinkle over the puréed [fruit] at 4°C and the water. Blend until thoroughly combined, then heat to 85°C.

Pour immediately onto a hot stainless steel tray (around 85°C) to allow time to spread it evenly before it sets. Set aside at 4°C, covered with cling film to prevent drying out.

#### Banana coating

54.4%

FRUIT PURÉE

5%

ADDED SUGAR

#### Ingredients

Sugar, Kappa Eraser, Carob gum, Banana purée, Water

NON-FREEZABLE

## Trick

This gel is thermoreversible, so it is possible to remelt the offcuts and cast them again.  
As a guide, using 250 g for a 40 x 60 cm sheet will produce a thin but manageable layer. Adjust the weight according to your requirements.



### FRUIT PURÉE USED

Banana Cavendish

### TASTING TEMPERATURE

Chilled

### WAYS OF CONSUMING

On site ,  
Takeaway

### STRENGTHS

Color/Shine ,  
New use ,  
Plant-based recipe