

Blood Orange Iota gel

Description

Carrageenan Iota is a natural plant-based gelling agent extracted from red algae that creates firm yet supple gels.

Because the amount of sugar in the solution does not impact much on the gel's texture, you can use it to make very low-sugar recipes.

Suggested uses

- Plated desserts
- Desserts, tarts and mini gateaux
- Dessert glasses

Overall composition



Composition	1000 g	100%
Sugar	90 g	9%
Glucose Powder DE 33	100 g	10%
Carrageenan Iota	5 g	0.5%
Blood Orange purée	805 g	80.5%

Technique

Mix together the sugar, the glucose powder and Carrageenan Iota, then sprinkle them onto the blood orange purée (40°F or 4°C).

Homogenize with a mixer, then heat to 185°F (85°C), stirring all the while.

Pour immediately.

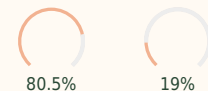
Trick

Tailor the amount of sugar to suit your other ingredients.

You can increase or decrease the amount of sugar you use without any major implications for texture, which means you can tailor your product's general flavor to your preferences.

Blood Orange Iota gel

PLANT-BASED



FRUIT PURÉE ADDED SUGAR

Ingredients

Blood Orange purée, Glucose powder DE 33, Sugar, Carrageenan Iota



FREEZABLE



FRUIT PURÉE USED

Orange Sanguine Moro et Tarocco

TASTING TEMPERATURE

Chilled

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

Fruit intensity ,
Easy-to-customize proportions ,
Plant-based recipe