

Thermostable fillings Fika Banana

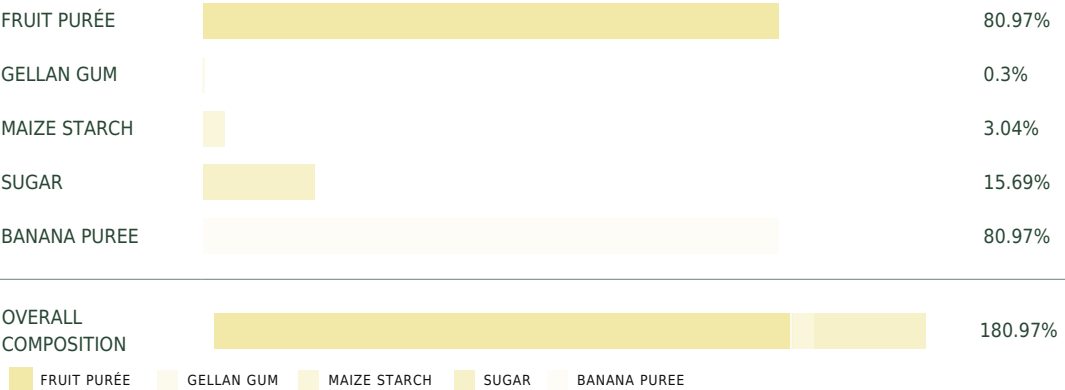
Description

Discover Fika’s heat-stable banana filling. With over 80% fruit, this filling brings out the rich flavours of banana.
A plant-based recipe that takes your creations to the next level.

Suggested uses

- Desserts, tarts and mini gateaux

Overall composition



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80.97%

FRUIT PURÉE



15.69%

ADDED SUGAR

Ingredients

Gellan gum, Maize starch, Sugar, Banana puree



FREEZABLE

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Composition	1000 g	100%
Gellan gum	3 g	0.3%
Maize starch	30 g	3.04%
Sugar	157 g	15.69%
Banana puree	810 g	80.97%

Technique

Combine the sodium citrate, gellan gum and starch, then mix them into the caster sugar to disperse them. Sprinkle this mixture over the fruit purée at 4°C, then blend until thoroughly combined. Heat to 90°C, stirring constantly, then use immediately (as the gel sets quickly).



FRUIT PURÉE USED
Banana Cavendish

TASTING TEMPERATURE
Chilled

WAYS OF CONSUMING
On site ,
Takeaway

STRENGTHS
Fruit intensity