

## Fresh Apricot fruit paste

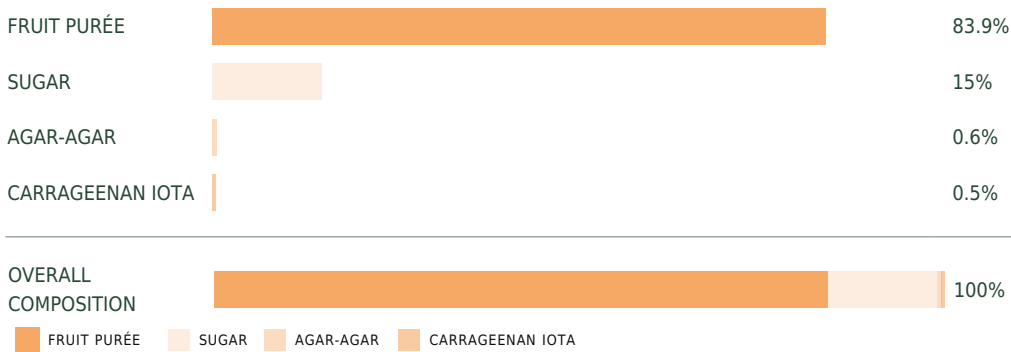
### Description

This firm gel is made through a synergy of two natural plant-based gelling agents. The lotas create a supple, elastic gel, while the agar-agar makes for a much firmer gel. Together, their qualities form a very pleasant, hybridized texture. This solution helps you add texture to the fruit purée without concentrating it, cooking it or adding lots of sugar. As a result, you can serve your customers a truly fresh “fruit paste”.

### Suggested uses

- Decorations
- Plated desserts
- Desserts, tarts and mini gateaux
- Tiny after-dinner format
- Dessert glasses

### Overall composition



Composition	1000 g	100%
Sugar	150 g	15%
Agar-agar	6 g	0.6%
Carrageenan Iota	5 g	0.5%
Apricot fruit purée	839 g	83.9%

### Technique

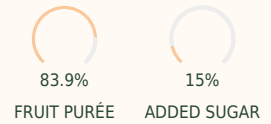
Mix the sugar, agar-agar and Carrageenan Iota, then sprinkle them onto the fruit purée (40°F or 4°C). Homogenize with a mixer, then heat to 185°F (85°C), stirring all the while. Pour immediately.

### Trick

Thanks to its texture, you can slice it with a guitar cutter!

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#### PLANT-BASED



#### Ingredients

Apricot fruit purée,  
Sugar, Agar-Agar,  
Carrageenan Iota



NON-FREEZABLE



FRUIT PURÉE USED  
Flavor cod and Lido Apricot

TASTING TEMPERATURE  
Chilled

WAYS OF CONSUMING  
On site ,  
Takeaway

STRENGTHS  
Fruit intensity ,  
New use ,  
Plant-based recipe