adamance
*fruits du bon sens*

# Fresh Apricot fruit paste

**Fresh Apricot fruit paste**

**PLANT-BASED**

83.9% FRUIT PURÉE

15% ADDED SUGAR

**Ingredients**

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

NON-FREEZABLE

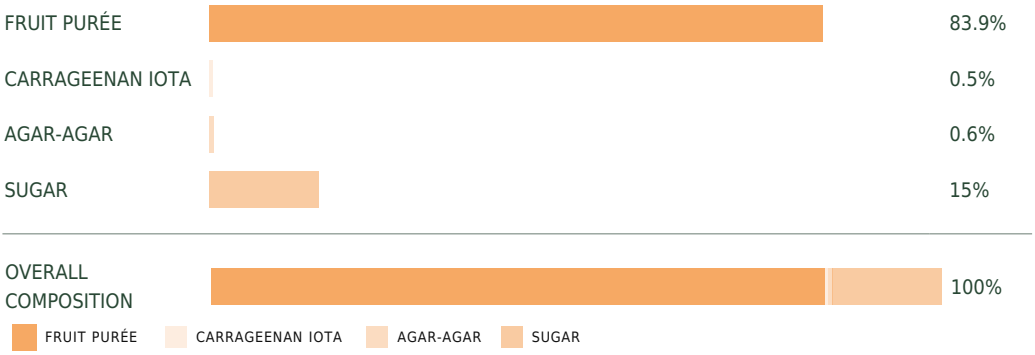
## Description

This firm gel is made through a synergy of two natural plant-based gelling agents. The Iotas 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!




## FRUIT PURÉE USED
Flavor cot and Lido Apricot

## TASTING TEMPERATURE
Chilled

## WAYS OF CONSUMING
On site ,
Takeaway

## STRENGHTS
Fruit intensity ,
New use ,
Plant-based recipe