



Fresh Apricot fruit paste

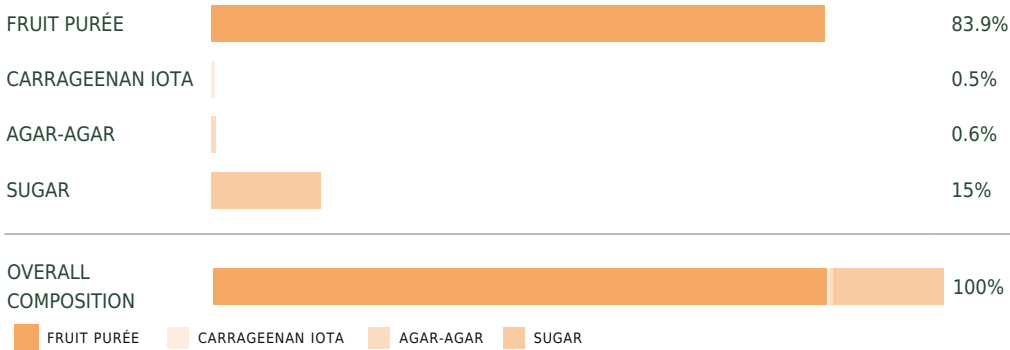
Description

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




Fresh Apricot fruit paste

PLANT-BASED



83.9%

FRUIT PURÉE




15%

ADDED SUGAR

Ingredients

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



NON-FREEZABLE

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

STRENGTHS

Fruit intensity ,

New use ,

Plant-based recipe

