

# Fresh Bergamot 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

### Fresh Bergamot Paste PLANT-BASED



78.8%

FRUIT PURÉE



20%

ADDED SUGAR

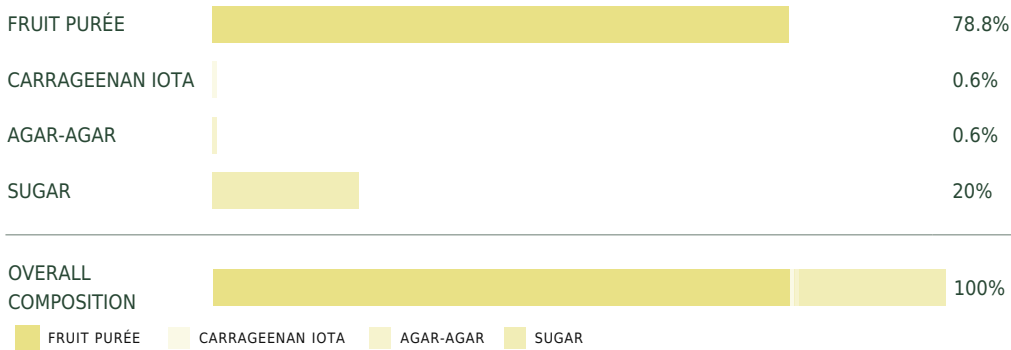
#### Ingredients

Bergamot purée,  
Sugar, Agar-agar,  
Carrageenan iota



NON-FREEZABLE

## Overall composition



Composition	1000 g	100%
Sugar	200 g	20%
Agar-Agar	6 g	0.6%
Carrageenan Iota	6 g	0.6%
Bergamot purée	788 g	78.8%

## 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**  
Fantastico & Femminello Bergamot

**TASTING TEMPERATURE**  
Chilled

**WAYS OF CONSUMING**  
On site ,  
Takeaway

**STRENGTHS**  
Fruit intensity ,  
New use ,  
Plant-based recipe