adamance
fruits du bon sens

Fresh Bergamot Paste

Fresh Bergamot Paste
PLANT-BASED

78.8% FRUIT PURÉE
20% ADDED SUGAR

Ingredients
Bergamot purée, Sugar, Agar-agar, Carrageenan iota

NON-FREEZABLE

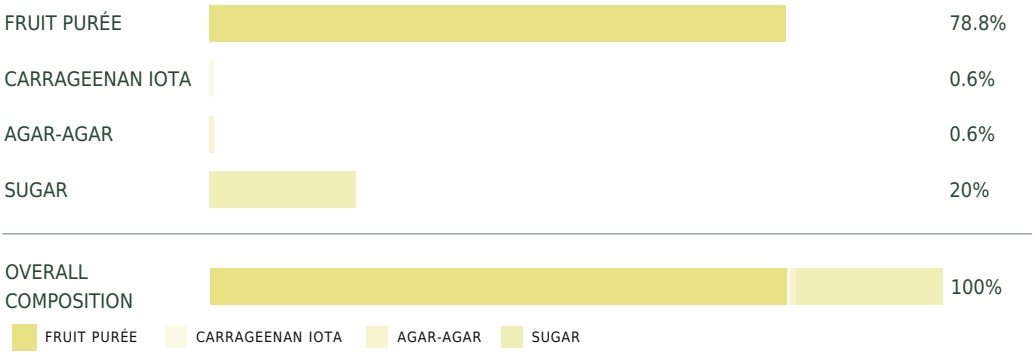
Description

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	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

STRENGHTS
Fruit intensity ,
New use ,
Plant-based recipe