

# Fresh Blackcurrant fruit paste

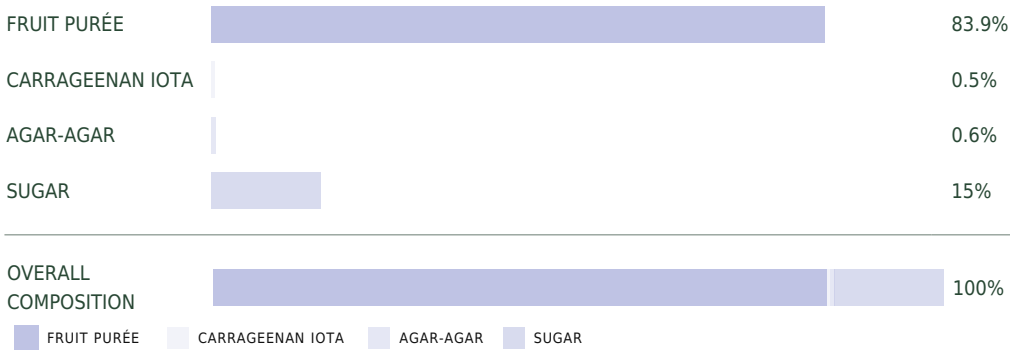
## Description

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 Blackcurrant fruit paste**  
PLANT-BASED

83.9% FRUIT PURÉE    15% ADDED SUGAR

**Ingredients**  
Blackcurrant 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%  |
| Blackcurrant 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**  
Blackdown and Andorine Blackcurrant

**TASTING TEMPERATURE**  
Chilled

**WAYS OF CONSUMING**  
On site ,  
Takeaway

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