

# Fresh Blackcurrant paste

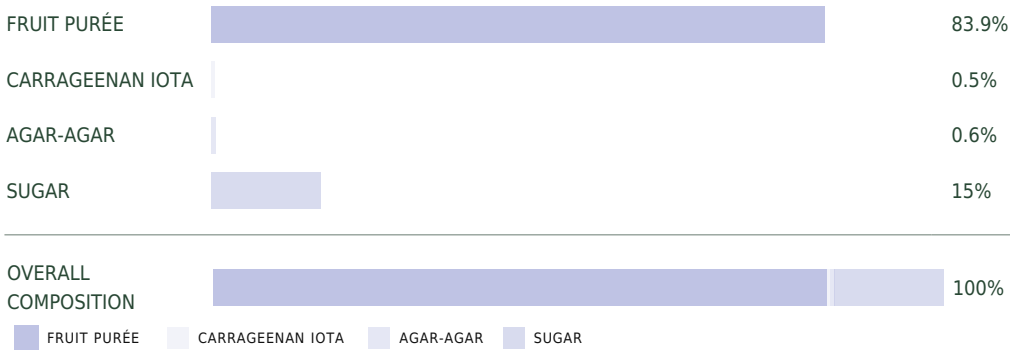
## Description

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 paste**  
PLANT-BASED

83.9% FRUIT PURÉE    15% ADDED SUGAR

**Ingredients**  
Blackcurrant 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 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