

# Fresh Calamansi Paste

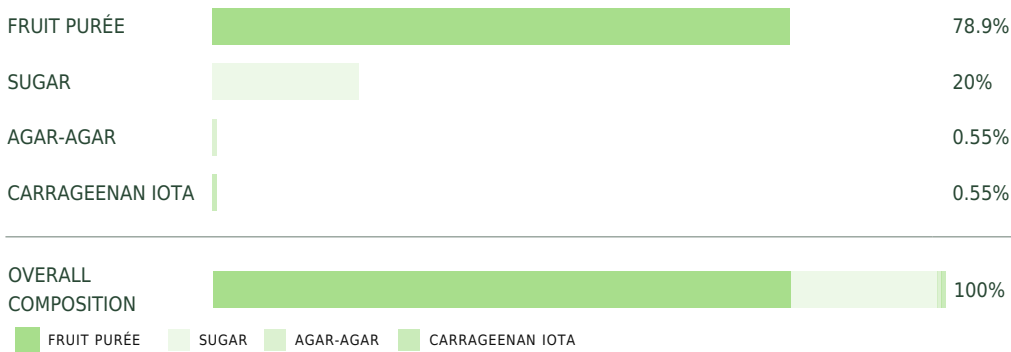
## Description

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 Calamansi Paste**  
**PLANT-BASED**

78.9% 20%  
FRUIT PURÉE ADDED SUGAR

**Ingredients**  
Calamansi Purée,  
Sugar, Agar-Agar,  
Carrageenan Iota

NON-FREEZABLE

Composition	1000 g	100%
Sugar	200 g	20%
Agar-Agar	5.5 g	0.55%
Carrageenan Iota	5.5 g	0.55%
Calamansi purée	789 g	78.9%

## 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

Ben Tre Calamansi

## TASTING TEMPERATURE

Chilled

## WAYS OF CONSUMING

On site ,  
Takeaway

## STRENGTHS

Fruit intensity ,  
New use ,  
Plant-based recipe