



# Fresh Charlotte and Magnum Strawberry paste

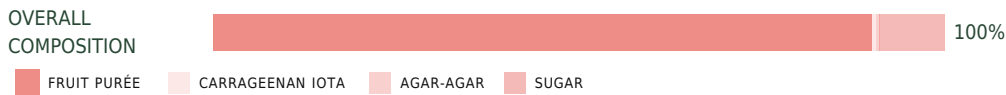
## Description

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



| Composition      | 1000 g | 100% |
|------------------|--------|------|
| Sugar            | 90 g   | 9%   |
| Agar-agar        | 5 g    | 0.5% |
| Carrageenan Iota | 5 g    | 0.5% |
| Strawberry purée | 900 g  | 90%  |

## Technique

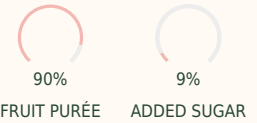
Mix the sugar, agar-agar and Carrageenan Iota, then sprinkle them onto the fruit purée (40°F or 4°C). Homogenize with a mixer, then heat to 185°F (85°C), stirring all the while. Pour immediately.

## Trick

Thanks to its texture, you can slice it with a guitar cutter!

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PLANT-BASED



#### Ingredients

Strawberry purée,  
Sugar, Agar-Agar,  
Carrageenan Iota



NON-FREEZABLE

FRUIT PURÉE USED  
Charlotte and Magnum Strawberry

TASTING TEMPERATURE  
Chilled



WAYS OF CONSUMING  
On site ,  
Takeaway

STRENGTHS  
Fruit intensity ,  
New use ,  
Plant-based recipe