adamance
fruits du bon sens

Fresh lemon fruit paste

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

Fresh lemon fruit paste

PLANT-BASED

78.9% FRUIT PURÉE

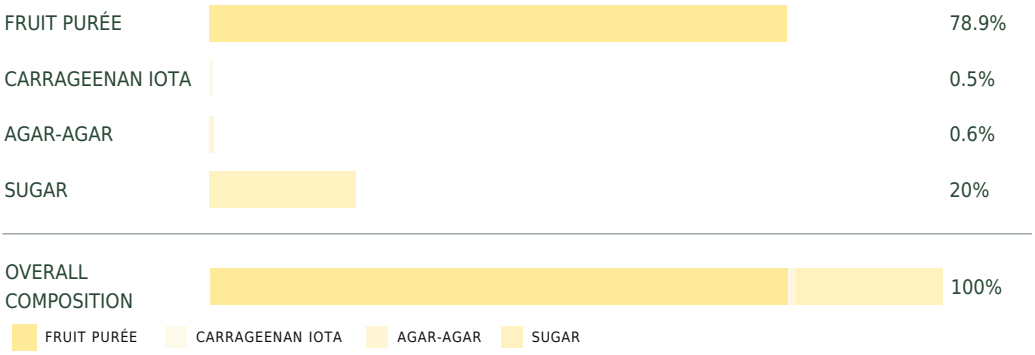
20% ADDED SUGAR

Ingredients

Lemon fruit purée, Sugar, Agar-Agar, Carrageenan Iota

NON-FREEZABLE

Overall composition



Composition	1000 g	100%
Sugar	200 g	20%
Agar-agar	6 g	0.6%
Carrageenan Iota	5 g	0.5%
Lemon fruit 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
Femminello Lemon

TASTING TEMPERATURE
Chilled

WAYS OF CONSUMING
On site ,
Takeaway

STRENGHTS
Fruit intensity ,
New use ,
Plant-based recipe