



Fresh Lime 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

Fresh Lime paste
PLANT-BASED



78.9%


FRUIT PURÉE



20%

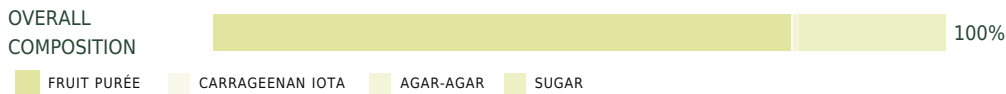
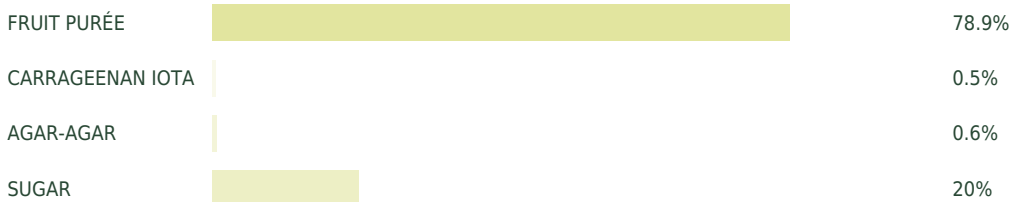
ADDED SUGAR

Ingredients
Lime 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%
Lime 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

Persian Lime

TASTING TEMPERATURE

Chilled

WAYS OF CONSUMING

On site ,

Takeaway

STRENGTHS

Fruit intensity ,

New use ,

Plant-based recipe

