

# Fresh Passion fruit paste

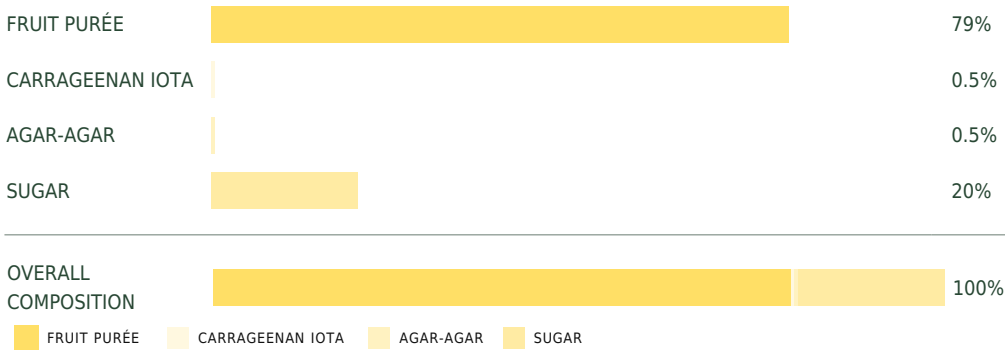
## Description

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               | 200 g  | 20%  |
| Agar-agar           | 5 g    | 0.5% |
| Carrageenan Iota    | 5 g    | 0.5% |
| Passion fruit purée | 790 g  | 79%  |


## 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!

**Fresh Passion fruit paste**  
**PLANT-BASED**



79%


FRUIT PURÉE



20%

ADDED SUGAR

**Ingredients**  
Passion fruit purée,  
Sugar, Agar-Agar,  
Carrageenan Iota



NON-FREEZABLE



## FRUIT PURÉE USED

Passion fruit

## TASTING TEMPERATURE

Chilled

## WAYS OF CONSUMING

On site ,  
Takeaway

## STRENGTHS

Fruit intensity ,  
New use ,  
Plant-based recipe