

Fresh Peach fruit paste

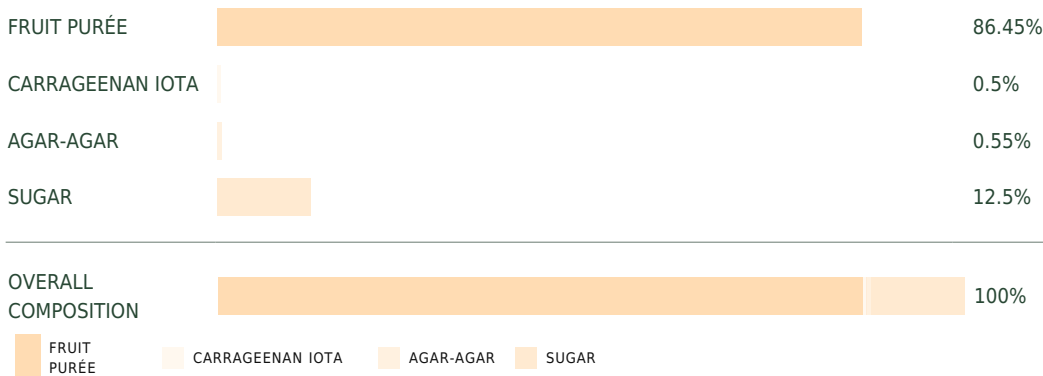
Description

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 | 125 g | 12.5% |
| Agar-agar | 5.5 g | 0.6% |
| Carrageenan Iota | 5 g | 0.5% |
| Peach fruit purée | 864.5 g | 86.5% |

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



86.45%

FRUIT PURÉE



12.5%

ADDED SUGAR

Ingredients

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



FREEZABLE



FRUIT PURÉE USED
Montrouge and Pamy white Peach

TASTING TEMPERATURE
Chilled

WAYS OF CONSUMING
On site ,
Takeaway

STRENGTHS
Fruit intensity ,
New use ,
Plant-based recipe