

Fresh Yuzu Paste

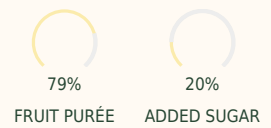
Description

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 Yuzu Paste PLANT-BASED



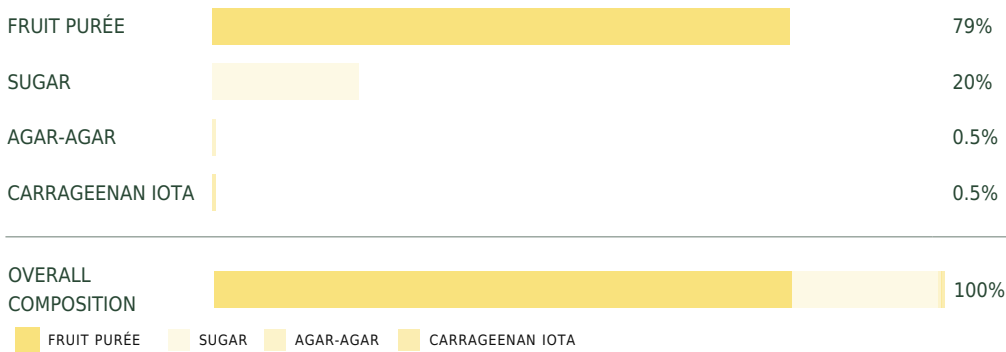
Ingredients

Yuzu Purée, Sugar,
Agar-Agar,
Carrageenan Iota



NON-FREEZABLE

Overall composition



| Composition | 1000 g | 100% |
|------------------|--------|------|
| Sugar | 200 g | 20% |
| Agar-Agar | 5 g | 0.5% |
| Carrageenan Iota | 5 g | 0.5% |
| Yuzu 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!



FRUIT PURÉE USED

Citrus Junos Yuzu

TASTING TEMPERATURE

Chilled

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

Fruit intensity ,
New use ,
Plant-based recipe