

# Lychee Iota gel

## Description

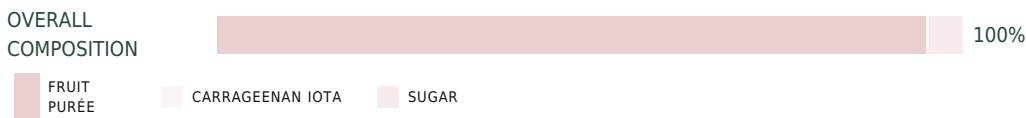
Carrageenan Iota is a natural plant-based gelling agent extracted from red algae that creates firm yet supple gels.

Because the amount of sugar in the solution does not impact much on the gel's texture, you can use it to make very low-sugar recipes.

## Suggested uses

- Plated desserts
- Desserts, tarts and mini gateaux
- Dessert glasses

## Overall composition



| Composition      | 1000 g | 100% |
|------------------|--------|------|
| Lychee purée     | 950 g  | 95%  |
| Carrageenan Iota | 5 g    | 0.5% |
| Sugar            | 45 g   | 4.5% |

## Technique

Mix together the sugar and Carrageenan Iota, then sprinkle them onto the lychee purée (40°F or 4°C). Homogenize with a mixer, then heat to 185°F (85°C), stirring all the while. Pour immediately.

## Trick

Tailor the amount of sugar to suit your other ingredients.

You can increase or decrease the amount of sugar you use without any major implications for texture, which means you can tailor your product's general flavor to your preferences.

**Lychee Iota gel**

95% 4.5%  
FRUIT PURÉE ADDED SUGAR

**Ingredients**  
Lychee purée,  
Carrageenan Iota,  
Sugar

FREEZABLE



## FRUIT PURÉE USED

Litchi Chinensis

## TASTING TEMPERATURE

Chilled

## WAYS OF CONSUMING

On site ,  
Takeaway

## STRENGTHS

Fruit intensity ,  
Easy-to-customize proportions ,  
Plant-based recipe