adamance
fruits du bon sens

Mango 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

Mango Iota gel

PLANT-BASED

95% FRUIT PURÉE

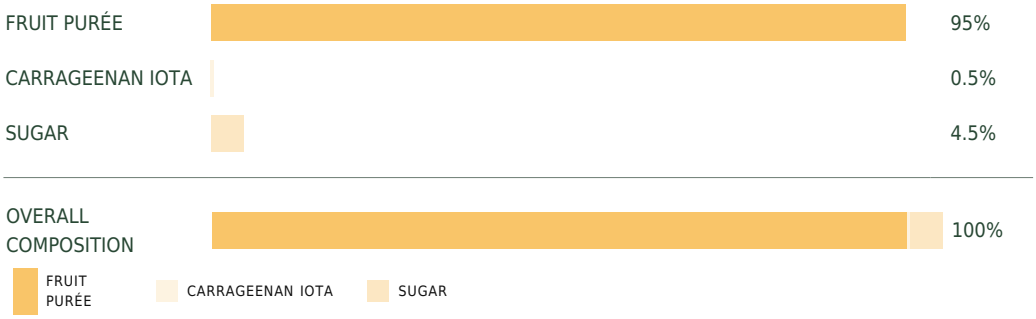
5% ADDED SUGAR

Ingredients

Mango purée, Sugar, Carrageenan Iota

NON-FREEZABLE

Overall composition



Composition	1000 g	100%
Sugar	45 g	4.5%
Carrageenan Iota	5 g	0.5%
Mango purée	950 g	95%

Technique

Mix together the sugar and Carrageenan Iota, then sprinkle them onto the mango 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.



FRUIT PURÉE USED
Kesar and Alphonso Mango

TASTING TEMPERATURE
Chilled

WAYS OF CONSUMING
On site ,
Takeaway

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