adamance

fruits du bon sens

Raspberry Iota gel

Description

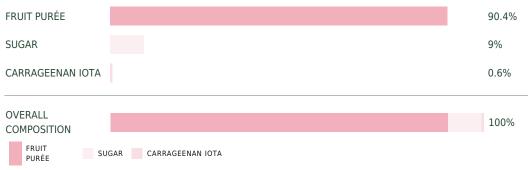
Carrageenan lota is a natural plant-based gelling agent extracted from red algae that creates firm yet supple gels.

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



Raspberry lota gel		
90.4% FRUIT PURÉ	9% E ADDED SUGAR	
Ingredients Raspberry purée, Sugar, Carrageenan lota FREEZABLE		

Composition	1000 g	100%
Sugar	90 g	9%
Carrageenan lota	5 g	0.6%
Raspberry purée	905 g	90.4%

Technique

Mix together the sugar and Carrageenan lota, then sprinkle them onto the raspberry 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 Meeker Raspberry

TASTING TEMPERATURE Chilled

WAYS OF CONSUMING On site , Takeaway

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