adamance
fruits du bon sens

Lychee Coating

Description

Gels are a big family of products, so the possibilities are near-endless in terms of texture.
Here we have a very supple yet hard-wearing coating that is applied hot in a thin layer, thanks to a synergy between kappa carrageenans and carob gum. Its sheen and intense color make it perfect for your decorations.
Lots of alternatives that add shine and color often use large amounts of sugar and colorants. Here, purée makes up most of the product, and you can use it when you want a coating whose ingredients work harmoniously with the rest of the product (although it should be noted that the way the product binds together slightly inhibits the purée's aromatic quality).

Suggested uses

- Decorations
- Desserts, tarts and mini gateaux

Lychee Coating

54.4% FRUIT PURÉE

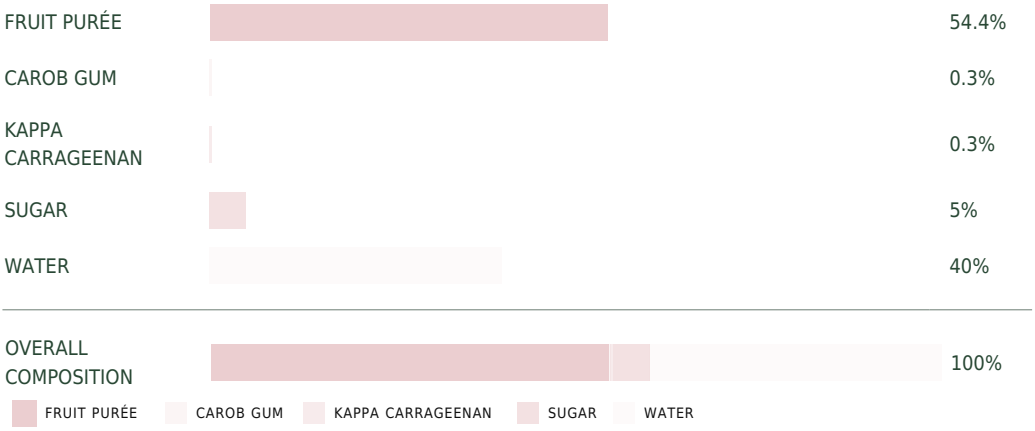
5% ADDED SUGAR

Ingredients

Lychee purée, Carob gum, Kappa carrageenan, Water, Sugar

NON-FREEZABLE

Overall composition



Composition	1000 g	100%
Lychee purée	544 g	54.4%
Water	400 g	40%
Carob gum	3 g	0.3%
Kappa carrageenan	3 g	0.3%
Sugar	50 g	5%

Technique

Mix together the sugar, kappa carrageenan and carob gum, then sprinkle the mixture onto the lychee purée heated to 40°F (4°C) and the water.
Mix until completely homogenous, then heat to 185°F (85°C).
Immediately pour the mixture out onto a stainless steel tray heated to approx. 185°F (85°C) so you can spread it out evenly before it sets.
Tilt the tray to let the coating run down and create a fine layer across the whole tray.
Generally speaking, 250g of mixture will cover a 40 × 60cm tray to create a thin but easy-to-use layer. Adjust the weight as you need to.
Store in the refrigerator and cover with plastic wrap to stop it drying out.

Trick

This gel can be reshaped when heated, so you can melt your decoration and pour it out again.



FRUIT PURÉE USED

Litchi Chinensis

TASTING TEMPERATURE

Chilled

WAYS OF CONSUMING

On site ,
Takeaway

STRENGHTS

Color/Shine ,
New use ,
Plant-based recipe