adamance
fruits du bon sens

Mandarin 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

Mandarin Iota gel

PLANT-BASED

80.5% FRUIT PURÉE

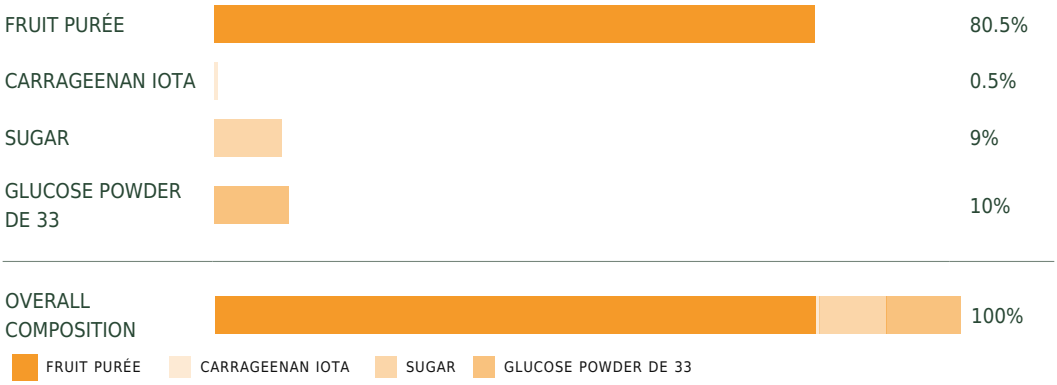
19% ADDED SUGAR

Ingredients

Mandarin purée, Glucose Powder DE 33, Sugar, Carrageenan Iota

FREEZABLE

Overall composition



Composition	1000 g	100%
Sugar	90 g	9%
Glucose Powder DE 33	100 g	10%
Carrageenan Iota	5 g	0.5%
Mandarin purée	805 g	80.5%

Technique

Mix together the sugar, the glucose powder and Carrageenan Iota, then sprinkle them onto the mandarin 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
Mandarine Ciaculli

TASTING TEMPERATURE
Chilled

WAYS OF CONSUMING
On site ,
Takeaway

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