

# Fresh blackberry paste

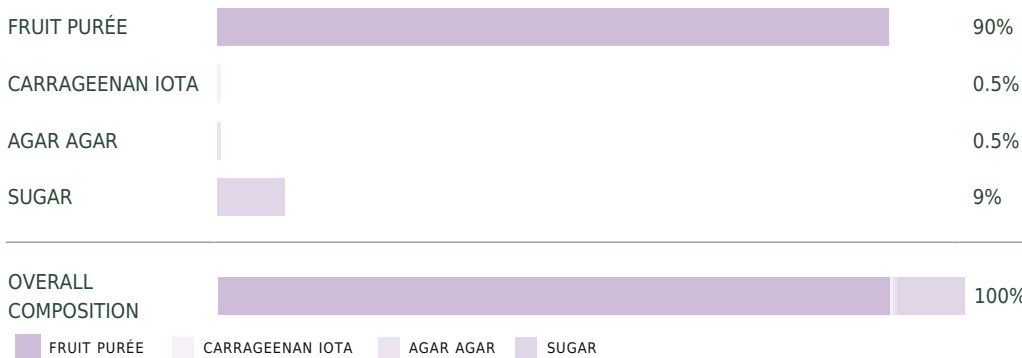
## Description

This firm gel is made through a synergy of two natural plant-based gelling agents. The lotas create a supple, elastic gel, while the agar-agar makes for a much firmer gel. Together, their qualities form a very pleasant, hybridized texture. This solution helps you add texture to the fruit purée without concentrating it, cooking it or adding lots of sugar. As a result, you can serve your customers a truly fresh “fruit paste”.

## Suggested uses

- Decorations
- Plated desserts
- Desserts, tarts and mini gateaux
- Tiny after-dinner format
- Dessert glasses

## Overall composition



## Fresh paste

Composition	1000 g	100%
Sugar	90 g	9%
Agar agar	5 g	0.5%
Carrageenan lotalota	5 g	0.5%
Blackberry puree	900 g	90%

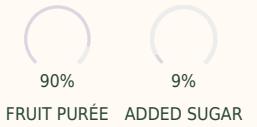
## Technique

Mix the sugar, agar-agar and Carrageenan lota, then sprinkle them onto the fruit purée (40°F or 4°C). Homogenize with a mixer, then heat to 185°F (85°C), stirring all the while. Pour immediatel

## Trick

Thanks to its texture, you can slice it with a guitar cutter!

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#### Ingredients

Blackberry puree,  
Sugar, Agar agar,  
Carrageenan lota



FREEZABLE



## FRUIT PURÉE USED

Mûre Triple Crown

## TASTING TEMPERATURE

Chilled

## WAYS OF CONSUMING

On site ,  
Takeaway

## STRENGTHS

Fruit intensity ,  
New use ,  
Plant-based recipe