

Fresh blackberry paste

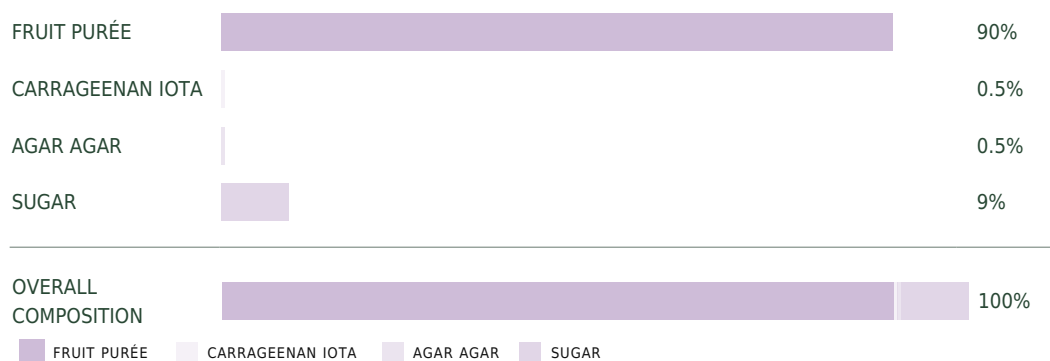
Description

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 Iota, 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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90% FRUIT PURÉE 9% ADDED SUGAR

Ingredients

Blackberry puree,
Sugar, Agar agar,
Carrageenan Iota



FREEZABLE



FRUIT PURÉE USED

Mûre Triple Crown

TASTING TEMPERATURE

Chilled

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

Fruit intensity ,
New use ,
Plant-based recipe