adamance
fruits du bon sens

Pear Iota Gel

Pear Iota Gel
PLANT-BASED

90.5% FRUIT PURÉE
9% ADDED SUGAR

Ingredients
Pear purée, Sugar, Carrageenan Iota

FREEZABLE

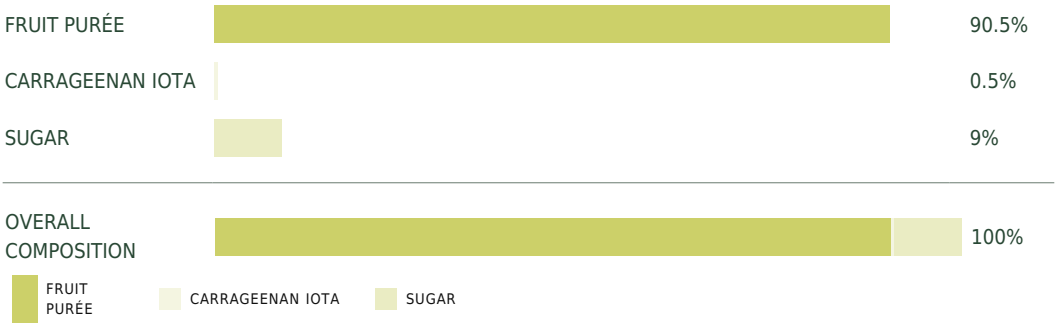
Description

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

Overall composition



Composition	1000 g	100%
Sugar	90 g	9%
Carrageenan Iota	5 g	0.5%
Pear purée	905 g	90.5%

Technique

Mix together the sugar and Carrageenan Iota, then sprinkle them onto the pear purée (40°F or 4°C).
Homogenize with a mixer, then heat to 185°F (85°C), stirring all the while.
Pour immediately.

Trick

Personnaliser la proportion de sucre de cette recette en fonction de l'environnement.
Il est en effet possible d'augmenter ou diminuer un peu le sucre sans conséquences majeures au niveau de la texture, pour ajuster l'équilibre gustatif global d'un produit.



FRUIT PURÉE USED
Green Williams Pear

TASTING TEMPERATURE
Chilled

WAYS OF CONSUMING
On site ,
Takeaway

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