



# HOW TO MAKE HOT AND COLD FREEZABLE CREAMS?

GELCREM COLD / GELCREM HOT



## Sosa Ingredients

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CAT CAST ENG



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CAST FR ENG IT PORT



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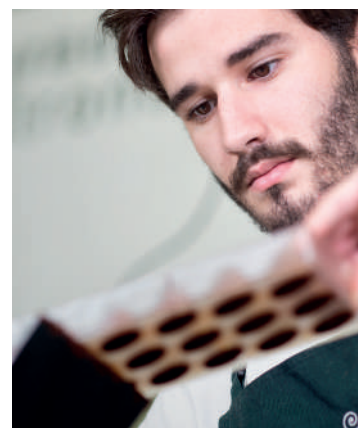


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CAT CAST FR ENG IT



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Trained pastry chef. Chocolate and pastry specialist.

CAST FR ENG DE

## GELCREM HOT

Refined corn starch treated at high temperatures



Dose: 20-50 g/L

Code	Weight	u/box
38673	500 g	6 u

### PROPERTIES

Thickening agent for hot elaborations. Resists high temperatures and is stable to put in the oven.

### USE

Mix in cold and heat until boiling.

### APPLICATION

Any kind of liquid or semi-liquid elaboration.

### REMARKS

Allows freezing.

### ELABORATIONS

Cooked creams as e.g. pastry custards / Hot creams / Béchamel sauce.



**Allergens**  
No allergens



*Using Gelcrem Hot we can thicken hot creams getting freezable and very stable at high temperatures elaborations.*

## GELCREM COLD

Modified potato starch



Dose: 40-80 g/L

Code	Weight	u/box
38674	500 g	6 u

### PROPERTIES

Thickening agent. Gives a creamy texture (as e.g. pastry cream) in cold.

### USE

Mix in cold or hot.

### APPLICATION

Substitute for corn starch, for any kind of liquids.

### REMARKS

Stable viscosity in the oven, stable in acid mixes.

### ELABORATIONS

Creams as e.g. raw pastry cream / Cold creams.

### OTHER ELABORATIONS

Texturized soups.



**Allergens**  
No allergens



*Using Gelcrem Cold we can thicken liquids without applying heat, preserving all their organoleptic properties in terms of flavour and colour. We will get freezable and resistant to high temperatures elaborations.*

## DEVELOPED BASES

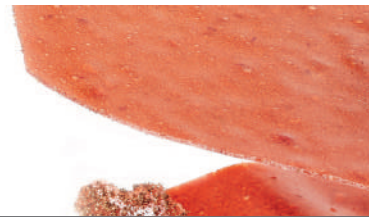
BASE 1 HOT CURDLED CREAMS



BASE 2 HOT CREAMS



BASE 3 CRUNCHIES



BASE 4 SPONGE CAKES



BASE 5 COLD CREAMS



## BASE 1 HOT CURDLED CREAMS



### Almond curd cream

Code	Ingredient	Brand	g	%	g/kg
	Water		650	52,21	522,09
37521	Raw almond pure paste	Sosa	350	28,11	281,12
34353	Sugar	Sosa	120	9,64	96,39
38673	Gelcrem Hot	Sosa	120	9,64	96,39
39070	Bourbon vanilla pod	Sosa	5	0,40	4,02
	<b>For 1,1 kg</b>		Total 1245		1000

Mix all the ingredients with the vanilla seeds as well and stir. Bring up to a boil until thick. Fill desired molds and rest in the fridge.

BASE 2 HOT CREAMS



**Lemon curd**



Code	Ingredient	Brand	g	%	g/kg
	Lemon juice		300	28,30	283,02
	Water		350	33,02	330,19
34353	Sugar	Sosa	180	16,98	169,81
38673	Gelcrem Hot	Sosa	80	7,55	75,47
	Lemon zest		10	0,94	9,43
37327	Deodorized coconut oil	Sosa	140	13,21	132,08
	<b>For 950 g</b>		Total 1060		1000

Combine the lemon juice, water, Gelcrem, sugar and lemon zest. Bring the mix to boil. Remove from the heat and cool at 45 °C. Add the coconut oil and mix using a stick blender. Cool down down to 4 °C and keep in the fridge for 12 hours before using.

## BASE 3 CRUNCHIES



### Strawberry and balsamic cristal

Code	Ingredient	Brand	g	%	g/kg
	Strawberry purée		350	56,91	569,11
	Balsamic vinegar		80	13,01	130,08
39054	Trehalose	Sosa	170	27,64	276,42
38674	Gelcrem Cold	Sosa	15	2,44	24,39
	<b>For 480 g</b>	Total	615		1000

Mix all the ingredients and blend well. Rest for 30 minutes in the fridge and blend for 1 minute more to get a smooth and shiny gel. Stretch very thin on a silicon mat and dry up 40 °C overnight.

## BASE 4 SPONGE CAKES

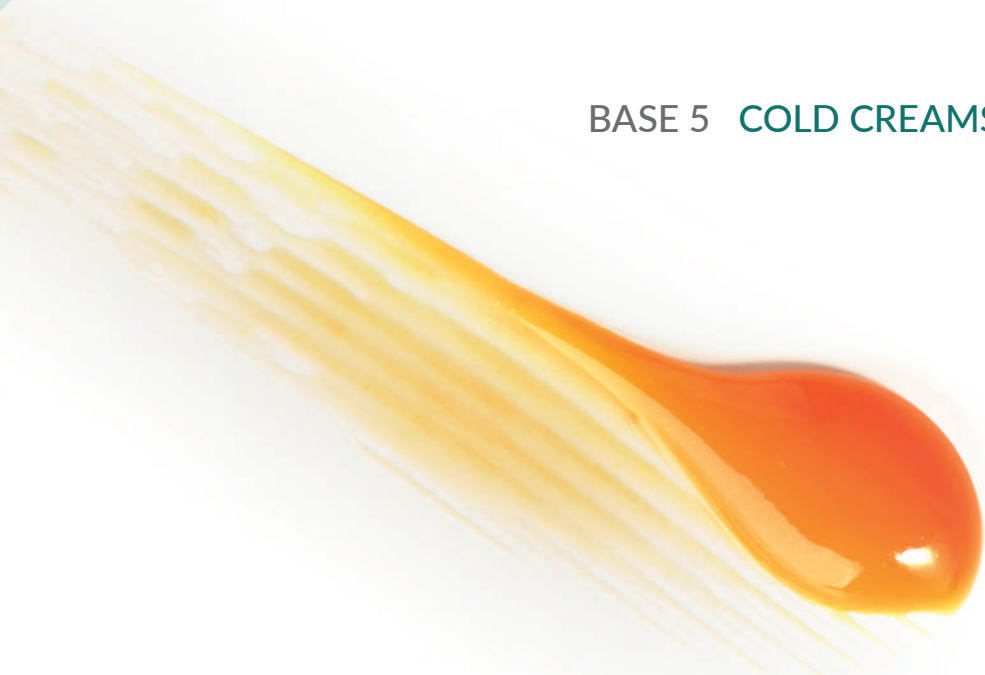


### Tortada biscuit

Code	Ingredient	Brand	g	%	g/kg
34353	Sugar (1)	Sosa	125	9,22	92,18
	Egg yolk		225	16,59	165,93
	Egg		110	8,11	81,12
	Flour		95	7,01	70,06
38673	Gelcrem Hot	Sosa	180	13,27	132,74
36883	Almond flour	Sosa	65	4,79	47,94
	Salt		3	0,22	2,21
37117	Baking Powder Std	Sosa	3	0,22	2,21
	Egg white		340	25,07	250,74
34353	Sugar (2)	Sosa	210	15,49	154,87
	<b>For 1150 g</b>		<b>Total</b>	<b>1356</b>	<b>1000</b>

Mix the yolk with the eggs and sugar (1) and whip it. Aside, prepare a meringue with the egg white and the sugar (2). Combine both elaborations. Last step add the solids and stir well. Fill molds 3 cm tall and bake up 170 °C for 25 minutes.

## BASE 5 COLD CREAMS



### Carrot and blood orange cream



Code	Ingredient	Brand	g	%	g/kg
	Carrot juice		150	45,45	454,55
	Blood orange juice		150	45,45	454,55
38674	Gelcrem Cold	Sosa	20	6,06	60,61
	Lemon juice		10	3,03	30,30
	<b>For 330 g</b>	Total	330		1000

Mix all the ingredients and blend for 2 minutes. Rest for 30 minutes in the fridge and blend for one minute more to get a smooth and shiny texture.

# OUR TECHNICIANS' PROPOSALS

BASE 1 HOT CURDLED CREAMS  
ALMOND FRIED MILK WITH APRICOT



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	<b>Almond curd cream</b>		120	51,06	510,64
	<b>Apricot sorbet</b>		45	19,15	191,49
37282	Apricot Fruit&Sauce	Sosa	25	10,64	106,38
38870	Cantonese almond sticks	Sosa	10	4,26	42,55
	Egg		10	4,26	42,55
	Batter flour		20	8,51	85,11
39222	Vanilla sugar	Sosa	5	2,13	21,28
	<b>For 215,50 g</b>		Total 215,50		1000

Deep in batter the almond curd cream in flour and egg, in this order and fry for one minute at 180 °C. Batter using the vanilla powder. Dispose on a plate and do a sorbet cylinder on the side, same long. Place the cantonese almond and the apricot Fruit&Sauce on random way.

## Almond curd cream

Code	Ingredient	Brand	g	%	g/kg
	Water		650	52,21	522,09
37521	Raw almond pure paste	Sosa	350	28,11	281,12
34353	Sugar	Sosa	120	9,64	96,39
38673	Gelcrem Hot	Sosa	120	9,64	96,39
39070	Bourbon vanilla pod	Sosa	5	0,40	4,02
<b>For 1100 g</b>			Total	1245	1000

Mix all the ingredients with the vanilla seeds as well and stir. Bring up to a boil until thick. Fill desired molds and rest in the fridge.

## Apricot sorbet

Code	Ingredient	Brand	g	%	g/kg
	Apricot purée		800	62,75	627,45
37645	Prosorbet 100 Lacto (Profuita)	Sosa	100	7,84	78,43
34353	Sugar	Sosa	170	13,33	133,33
	Water		200	15,69	156,86
37827	Neutral acid	Sosa	5	0,39	3,92
<b>For 1275 g</b>			Total	1275	1000

Mix the purée with the purée, the sugars and the other solids. Mix well with hand blender and let it rest for at least 6 hours. Churn.

BASE 2 HOT CREAMS  
**LEMON AND BASIL BOMBOLONI**



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	<b>Bomboloni dough</b>		120	61,07	610,69
	<b>Lemon curd</b>		60	30,53	305,34
34353	Sugar	Sosa	15	7,63	76,34
38458	Freeze-dried basil powder	Sosa	1,50	0,76	7,63
	<b>For 196,50</b>	Total	196,50		1000

Fill the bomboloni with the lemon curd and deep in sugar and basil batter.

## Bomboloni dough

Code	Ingredient	Brand	g	%	g/kg
	Flour		1000	52,49	524,93
37402	Dry Gold yeast	Sosa	30	1,57	15,75
34353	Sugar	Sosa	150	7,87	78,74
	Butter 82%		100	5,25	52,49
	Cream 35%		100	5,25	52,49
	Salt		20	1,05	10,50
37117	Baking Powder Std	Sosa	5	0,26	2,62
	Egg		500	26,25	262,47
	<b>For 1,9 kg</b>	Total	1903		1000

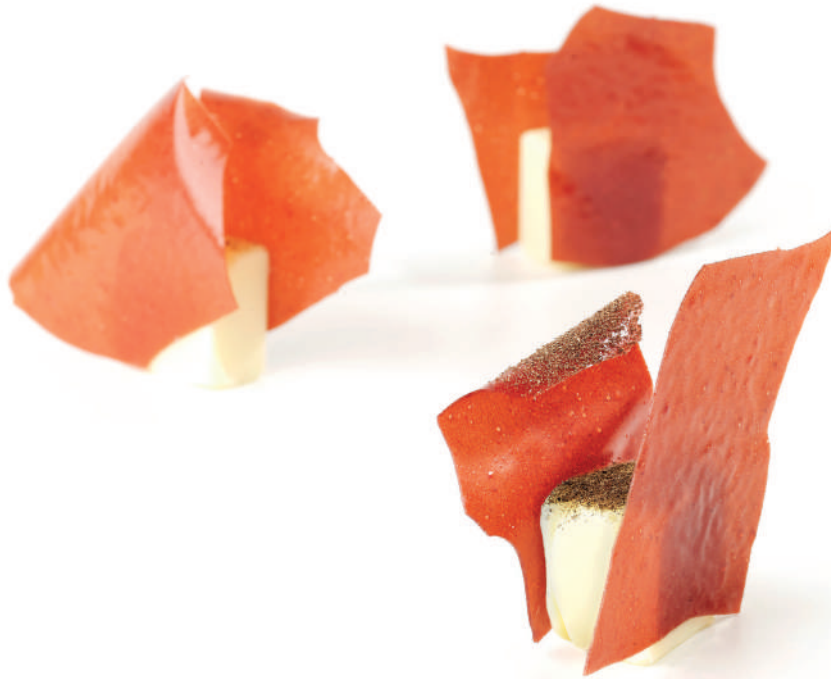
Mix the solids in the kneading machine with the hook and add the cream plus the egg. Knead for 10 minutes. Add the cold butter in small cubes and keep kneading until well combined. Pour the dough in a bowl and cover. Let rest for 24 h and stretch 8 mm thick. Freeze the dough and cut it in a desired shape. Ferment at 24 °C at 80% humidity for 2 hours. Fry in vegetal oil at 160 °C for 3 minutes each side.

## Lemon curd

Code	Ingredient	Brand	g	%	g/kg
	Lemon juice		300	28,30	283,02
	Water		348	33,02	330,19
34353	Sugar	Sosa	180	16,98	169,81
38673	Gelcrem Hot	Sosa	80	7,55	75,47
	Lemon zest		10	0,94	9,43
37327	Coconut oil	Sosa	140	13,21	132,08
	<b>For 950 g</b>	Total	1025		1000

Combine the lemon juice, water, Gelcrem, sugar and lemon zest. Bring the mix to boil. Remove from the heat and cool at 45 °C. Add the coconut oil and mix using a stick blender. Cool down down to 4 °C and keep in the fridge for 12 hours before using.

BASE 3 CRUNCHIES  
STRAWBERRY AND BALSAMIC CRISTAL  
WITH WHITE CHOCOLAT GANACHE



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	<b>Strawberry and balsamic cristal</b>		10	33,22	332,23
	<b>White chocolat ganache for molding</b>		20	66,45	664,45
39467	Freeze-dried balsamic vinegar powder	Sosa	0,10	0,33	3,32
	<b>For 30,10 g</b>		Total 30,10		1000

Cut small pieces of cristal and fill by the ganache. Pulverize some balsamic vinegar powder on them.

## Strawberry and balsamic cristal

Code	Ingredient	Brand	g	%	g/kg
	Strawberry purée		350	56,91	569,11
	Balsamic vinegar		80	13,01	130,08
39054	Trehalose	Sosa	170	27,64	276,42
38674	Gelcrem Cold	Sosa	15	2,44	24,39
	<b>For 480 g</b>	Total	615		1000

Mix all the ingredients and blend well. Let rest for 30 minutes in the fridge and blend for 1 minute more to get a smooth and shiny gel. Stretch very thin on a silicon mat and dry at 40 °C overnight.

## White chocolat ganache for molding

Code	Ingredient	Brand	g	%	g/kg
	Cream 35%		250	27,78	277,78
	33% white chocolate		540	60	600
37821	Cremsucre	Sosa	50	5,56	55,56
	Butter 82%		60	6,67	66,67
	<b>For 900 g</b>	Total	900		1000

Bring up to a boil the cream with Cremsucre. Pour on the chocolate and blend well. Let cool down. When it reaches 40 °C add the butter and blend until well emulsified.

BASE 4 SPONGE CAKES  
**ALMOND SARA**



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	<b>Tortada biscuit</b>		180	21,69	216,87
	<b>Whipped almond butter</b>		250	30,12	301,20
37392	Laminated almond	Sosa	200	24,10	240,96
	Simple syrup		200	24,10	240,96
	<b>For 830 g</b>		Total 830		1000

Cut the biscuit in 3 layers. Soak it with the syrup and fill with the almond whip butter. Cover all the tart with more almond whip butter and cover with roasted almonds.

## Tortada biscuit

Code	Ingredient	Brand	g	%	g/kg
34353	Sugar (1)	Sosa	125	9,22	92,18
	Egg yolk		225	16,59	165,93
	Egg		110	8,11	81,12
	Soft flour		95	7,01	70,06
38673	Gelcrem Hot	Sosa	180	13,27	132,74
36883	Almond flour	Sosa	65	4,79	47,94
	Salt		3	0,22	2,21
37117	Baking Powder Std	Sosa	3	0,22	2,21
	Egg white		340	25,07	250,74
34353	Sugar (2)	Sosa	210	15,49	154,87
	<b>For 1356 g</b>	Total	1356		1000

Mix the yolk with the eggs and sugar (1) and whip it. A side, prepare a meringue with the egg white and the sugar (2). Combine both elaborations. Last step add the solids and stir well. Fill molds 3 cm tall and bake at 170 °C for 25 minutes.

## Whipped almond butter

Code	Ingredient	Brand	g	%	g/kg
	Butter 82%		150	49,18	491,80
36860	Roasted almond pure paste	Sosa	80	26,23	262,30
38489	Powdered sugar	Sosa	75	24,59	245,90
	<b>For 305 g</b>	Total	305		1000

Mix the soft butter with the remaining ingredients and whip until doubles volume.

## BASE 5 COLD CREAMS CARROT, BLOOD ORANGE AND MASCARPONE



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Mascarpone mousse		10	19,61	196,08
	Carrot and blood orange cream		15	29,41	294,12
	Carrot and blood orange glaze		10	19,61	196,08
	Chocolate and pailleté base		15	29,41	294,12
37786	Orange copeaux	Sosa	1	1,96	19,61
	<b>For 51 g</b>		<b>Total 51</b>		<b>1000</b>

Fill mini spheres molds with the gel. Fill 2 cm spheres molds with the mousse and insert the gel inside, freeze it. Deep the frozen spheres in the glaze up 40 °C and dispose on the base. Decore usin the orange copeaux.

## Mascarpone mousse

Code	Ingredient	Brand	g	%	g/kg
	Milk		175	15,51	155,14
	Cream 35%		530	46,99	469,86
	Mascarpone		275	24,38	243,79
34353	Sugar	Sosa	80	7,09	70,92
37642	Promousse	Sosa	30	2,66	26,60
38734	Instangel	Sosa	38	3,37	33,69
	<b>For 1128 g</b>		Total 1128		1000

Mix the milk with Promousse and Instangel and blend well. Pour in a bowl and add the mascarpone, stir well. Whip the cream with the sugar and combine with the last elaboration by encircling movements.

## Carrot and blood orange cream

Code	Ingredient	Brand	g	%	g/kg
	Carrot juice		150	45,45	454,55
	Blood orange juice		150	45,45	454,55
38674	Gelcrem Cold	Sosa	20	6,06	60,61
	Lemon juice		10	3,03	30,30
	<b>For 330 g</b>		Total 330		1000

Mix all the ingredients and blend for 2 minutes. Let rest for 30 minutes in the fridge and blend for a minute more to get a smooth and shiny texture.

## Carrot and blood orange glaze

Code	Ingredient	Brand	g	%	g/kg
	Carrot juice		200	34,78	347,83
	Blood orange juice		200	34,78	347,83
39054	Trehalose	Sosa	80	13,91	139,13
37305	Liquid glucose	Sosa	80	13,91	139,13
37850	NH pectin	Sosa	7	1,22	12,17
37827	Neutral acid	Sosa	8	1,39	13,91
<b>For 575 g</b>			<b>Total</b>	<b>575</b>	<b>1000</b>

Mix the trehalose and the pectin and pour as a rain way no the juices up 40 °C. Stir until well dissolved. Add the glucose and bring up to a boil. Pour in a bowl and cover with cling film on skin. Set one night before use.

## Chocolate and pailleté base

Code	Ingredient	Brand	g	%	g/kg
	33% white couverture		160	32	320
37521	Raw almond pure paste	Sosa	40	8	80
37498	Fine pailleté	Sosa	300	60	600
<b>For 500 g</b>			<b>Total</b>	<b>500</b>	<b>1000</b>

Mix the chocolate and the nut paste and melt up 35 °C. Add the pailleté in and stir well. Do the bases pressing 10 g of the mixture in 2 mm diameter rings. Keep in the fridge to set.