



HOW TO GEL VEGAN MOUSSES?

VEGAN MOUSSE GELATINE



Sosa Ingredients

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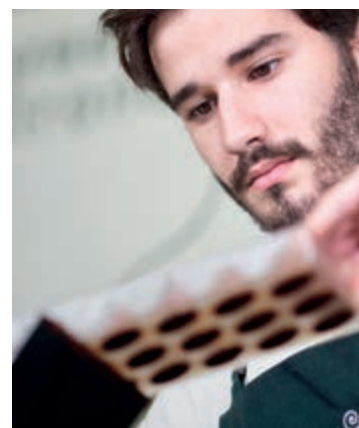


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VEGAN MOUSSE GELATINE

Mixture of agar agar and tapioca starch. Plant origin



Dose: 1,5-2,5%

Code	Weight	u/box
37857	500 g	6 u

PROPERTIES

Gelling agent formulated specifically for the gelification of vegan mousses. Gelification temperature below 32-40 °C. Freeze resistant.

USE

Add the powder to the base cream of the cold mousse. Mix and heat to between 90 and 100 °C, stirring all the time. Let it cool to between 50 and 60 °C and mix with the aerated part doing encircling movements. Pour into molds or your chosen container and cool. It can be frozen without causing syneresis.

REMARKS

It allows the gelling of all types of mousse with a wide pH range. It is a hydrocolloid product so it should always be applied to the aqueous part of the recipe.

It is advised that the aerated part of the mousse is a meringue made using plant protein, so you can work at high temperatures and give enough time for the full incorporation of the aerated part and distribution into the desired containers before gelification occurs.

ELABORATIONS

Gelification of vegan mousses made with fruit, citrus fruit, chocolate, dried fruit or spices.

PRODUCT ADVANTAGES

- Vegan gelling agent.
- Gelling with high pH range (3.5 to 7).
- Low gelling temperature.
- Allows freezing without causing syneresis.
- It forms a sturdy gelatine, which makes for a clean cut.
Pleasant on the palate.



Allergens
No allergens



Vegan Mousse Gelatine allows us to replace animal origin gelatine of while keeping similar characteristics in terms of gelling.

DEVELOPED BASES

BASE 1 CHOCOLATE MOUSSE



BASE 2 NUTS MOUSSE



BASE 3 FRUIT MOUSSE



BASE 4 VEGETABLES MOUSSE



BASE 1 CHOCOLATE MOUSSE



Chocolate mousse



Code	Ingredient	Brand	g	%	g/kg
	Water (1)		330	35,36	353,62
37857	Vegan Mousse Gelatine	Sosa	15	1,61	16,07
	Water (2)		150	16,07	160,74
38967	Potatowhip	Sosa	7,50	0,80	8,04
34353	Sugar	Sosa	100	10,72	107,16
38696	Xanthan gum	Sosa	0,70	0,08	0,75
	Sunflower oil		30	3,21	32,15
	70% dark couverture		300	32,15	321,47
	For 900 g	Total	933,20		1000

Melt the couverture at 55 °C. Add the oil. Besides, heat the water (1) and the Vegan Mousse Gelatine until boiling point. Pour little by little onto the couverture and emulsify. On the other hand, whip the water (2) and the Potatowhip. At half whipping point, add little by little the sugar and the xanthan gum and then keep whipping at medium fast speed for 10 minutes. Fold the meringue delicately onto the chocolate emulsion at 55 °C. Use immediately.

BASE 2 NUTS MOUSSE



Pecan nut mousse



Code	Ingredient	Brand	g	%	g/kg
37548	Pecan nut pure paste	Sosa	280	27,70	276,95
	Rice beverage		380	37,59	375,87
38850	Natur Emul	Sosa	7	0,69	6,92
37857	Vegan Mousse Gelatine	Sosa	15	1,48	14,84
	Water		150	14,84	148,37
38967	Potatowhip	Sosa	7,50	0,74	7,42
34353	Sugar	Sosa	130	12,86	128,59
39461	Inulin Cold	Sosa	40	3,96	39,56
	Salt		1,50	0,15	1,48
	For 1 kg	Total	1011		1000

Combine the nut paste with the Natur Emul. On the other side, mix the rice beverage and the Vegan Mousse Gelatine and bring to boil. Remove from the heat and pour onto the first mixture. Emulsify. Besides, combine the water, the salt and the Potatowhip. Whip the mixture. At half whipping point, add the mixture of sugar and inulin little by little. Keep whipping for about 10 minutes more. When the first mixture reach 55-60 °C, pour it into the meringue with the machine at low speed until fully incorporated. Use immediately.

BASE 3 FRUIT MOUSSE



Lemon mousse



Code	Ingredient	Brand	g	%	g/kg
	Lemon juice (1)		110	17,50	174,96
	Water (1)		70	11,13	111,34
38850	Natur Emul	Sosa	3	0,48	4,77
34353	Sugar (1)	Sosa	55	8,75	87,48
37857	Vegan Mousse Gelatine	Sosa	15	2,39	23,86
38673	Gelcrem Hot	Sosa	5	0,80	7,95
37327	Deodorized coconut fat	Sosa	50	7,95	79,53
	Water (2)		160	25,45	254,49
39028	Sojawhip	Sosa	10	1,59	15,91
	Lemon juice (2)		50	7,95	79,53
34353	Sugar (2)	Sosa	50	7,95	79,53
39461	Inulin Cold	Sosa	50	7,95	79,53
38696	Xanthan gum	Sosa	0,70	0,11	1,11
	For 600 g		Total	628,70	1000

Mix the lemon juice (1) with the water (1), sugar (1), Gelcrem Hot, Natur Emul and the Vegan Mousse Gelatine. Cook until boiling point stirring constantly using a whisk. Remove from the heat, add the coconut fat and blend well using a stick blender. Besides, mix the lemon juice (2) with the water (2) and the Sojawhip. Then whip in the Kenwood machine to get a meringue texture. Add the inulin, sugar and Xanthan gum, previously combined, little by little and keep whipping at medium speed for 5 minutes more. Add the first mixture to the meringue little by little, at medium speed until an homogeneous mixture is obtained. Remove from the whipping machine and use immediately.

BASE 4 VEGETABLES MOUSSE



Red pepper mousse



Code	Ingredient	Brand	g	%	g/kg
	Red pepper purée (1)		200	24,97	249,69
	Red pepper purée (2)		400	49,94	499,38
38771	Maltodextrin	Sosa	40	4,99	49,94
39461	Inulin Cold	Sosa	50	6,24	62,42
38967	Potatowhip	Sosa	15	1,87	18,73
37857	Vegan Mousse Gelatine	Sosa	20	2,50	24,97
37327	Deodorised coconut fat	Sosa	50	6,24	62,42
38617	Roasted red pepper powder	Sosa	25	3,12	31,21
38696	Pure xanthan	Sosa	1	0,12	1,25
	For 750 g		Total 801		1000

Mix the purée (2) with the red pepper powder and the Vegan Mousse Gelatine. Then bring to a boil stirring. Add the coconut fat and mix well to combine. Besides, mix the purée (1) with the Potatowhip and then whip the mixture in the Kenwood processor to get a meringue texture. Add the inulin, the maltodextrin and xanthan previously combined, little by little and keep whipping at medium speed for 5 minutes more. Add the first fruit mixture to the meringue little by little, at medium speed until an homogeneous mixture is obtained. Remove from the whipping machine and use immediately.

OUR TECHNICIANS' PROPOSALS

BASE 1 CHOCOLATE MOUSSE
CHOCOLATE MOUSSE WITH BANANA AND MISO



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Chocolate mousse		100	53,19	531,91
	Chocolate and miso soup		50	26,60	265,96
	Caramel roasted bananas		30	15,96	159,57
38852	Cantonese cocoa nibs	Sosa	8	4,26	42,55
	For 1 dessert		Total		1000

Place some banana in the plate. Then, few pieces of chocolate mousse randomly. Add the cocoa nibs on and the hot chocolate and miso soup.

Chocolate mousse

Code	Ingredient	Brand	g	%	g/kg
	Water (1)		330	35,36	353,62
37857	Vegan Mousse Gelatine	Sosa	15	1,61	16,07
	Water (2)		150	16,07	160,74
38967	Potatowhip	Sosa	7,50	0,80	8,04
34353	Sugar	Sosa	100	10,72	107,16
38696	Xanthan gum	Sosa	0,70	0,08	0,75
	Sunflower oil		30	3,21	32,15
	70% dark chocolate couverture		300	32,15	321,47
	For 900 g	Total	933,20		1000

Melt the chocolate at 55 °C. Add the oil. Besides, heat the water (1) and the Vegan Mousse Gelatine until boiling point. Pour little by little onto the chocolate and emulsify. On the other hand, whip the water (2) and the Potatowhip. At half whipping point, add little by little the sugar and the xanthan gum and then keep whipping and medium fast speed for 10 minutes. Fold the meringue delicately onto the chocolate emulsion at 55 °C. Use immediately.

Chocolate and miso soup

Code	Ingredient	Brand	g	%	g/kg
	70% dark chocolate couverture		60	22,99	229,89
34353	Sugar	Sosa	50	19,16	191,57
	Water		125	47,89	478,93
	Miso		25	9,58	95,79
39071	Bourbon vanilla pod	Sosa	1	0,38	3,83
	For 250 g	Total	261		1000

Caramelize the sugar. Add the water previously mixed with the miso and vanilla. Bring to the boil. Add the chocolate and blend well.

Caramel roasted bananas

Code	Ingredient	Brand	g	%	g/kg
	Fresh bananas		70	42,42	424,24
34353	Sugar	Sosa	20	12,12	121,21
	Water		40	24,24	242,42
	Butter 82%		35	21,21	212,12
	For 140 g	Total	160		1000

Caramelize the sugar. Add butter and water. Reduce by half. Add the bananas and cook for a minute.



BASE 2 NUTS MOUSSE
PECAN NUT MONOGRAPHIC



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Pecan nut mousse		50	52,63	526,32
	Pecan nut biscuit		15	15,79	157,89
	Crispy chocolate glaze		10	10,53	105,26
37928	Cantonese pecan nut	Sosa	20	21,05	210,53
	For 1 unit		Total 95		1000

Cut the biscuit same diameter of the mousse. Fill the molds with the mousse and place the biscuit on, freeze. Remove from the mold and place some pecan nuts on. Dip in the glaze at 40 °C.

Pecan nut mousse

Code	Ingredient	Brand	g	%	g/kg
37548	Pecan nut pure paste	Sosa	280	27,70	276,95
	Rice beverage		380	37,59	375,87
38850	Natur Emul	Sosa	7	0,69	6,92
37857	Vegan Mousse Gelatine	Sosa	15	1,48	14,84
	Water		150	14,84	148,37
38967	Potatowhip	Sosa	7,50	0,74	7,42
34353	Sugar	Sosa	130	12,86	128,59
39461	Inulin Cold	Sosa	40	3,96	39,56
	Salt		1,50	0,15	1,48
	For 950 g	Total	1011		1000

Combine the nut paste with the Natur Emul. On the other side, mix the rice beverage and the Vegan Mousse Gelatine and bring to boil. Remove from the heat and pour onto the first mixture. Emulsify. Besides, combine the water, the salt and the Potatowhip. Whip the mixture. At half whipping point, add the mixture of sugar and inulin little by little. Keep whipping for about 10 minutes more. When the first mixture reach the 55-60 °C, pour into the meringue with the machine at low speed until fully incorporated. Use immediately.

Pecan nut biscuit

Code	Ingredient	Brand	g	%	g/kg
38967	Potatowhip	Sosa	8	1,71	17,09
	Water		160	34,19	341,88
34353	Sugar	Sosa	75	16,03	160,26
	Strong flour		50	10,68	106,84
	Pecan nut flour		150	32,05	320,51
39054	Trehalose	Sosa	25	5,34	53,42
	For 350 g	Total	468		1000

Mix the water and the Potatowhip with the hand blender for 1 minute, put it in the mixer to whip. Once it is well whipped, add the sugar, the trehalose with the flour and the pecan nut flour, using a flexible spatula. Place the mixture in a mold about 2 cm high and cook at 200 °C for 9 minutes.

Crispy chocolate glaze

Code	Ingredient	Brand	g	%	g/kg
	Dark couverture 70%		100	50	500
37430	Cocoa butter	Sosa	100	50	500
	For 200 g		Total 200		1000

Melt all the ingredients and mix.



BASE 3 FRUIT MOUSSE
LEMON AND BASIL ENTREMET



Code	Ingredient/Subrecipe	Brand	g	%	g/kg
	Lemon curd		230	35,60	356,04
	Lemon mousse		150	23,22	232,20
	Basic sponge cake		200	30,96	309,60
34379	Neutral gelatine	Sosa	15	2,32	23,22
	Water		15	2,32	23,22
37430	Cocoa butter	Sosa	15	2,32	23,22
37785	Confit lemon zest (copeaux)	Sosa	20	3,10	30,96
	Fresh basil		1	0,15	1,55
	For 1 entremet		Total 646		1000

Fill 29x9 cm molds with the lemon curd 1 mm thick. Let set a bit and place the basil biscuit on it. Freeze. Remove from the frame and place some lemon copeaux on top. In a saucepan, combine the neutral glaze with the water and bring up to a boil. Paint brush on the entremet. Aside, pipe the lemon mousse on a guitare sheet of the desired shape and freeze. Melt the cocoa butter at 40 °C and spray gun on the mousse to get the velvet effect. Freeze back. Place the mousse on the entremet and decore with some basil leaves.

Lemon mousse

Code	Ingredient	Brand	g	%	g/kg
	Lemon juice (1)		110	17,50	174,96
	Water		70	11,13	111,34
38850	Natur Emul	Sosa	3	0,48	4,77
34353	Sugar (1)	Sosa	55	8,75	87,48
37857	Vegan Mousse Gelatine	Sosa	15	2,39	23,86
38673	Gelcrem Hot	Sosa	5	0,80	7,95
37327	Deodorised coconut fat	Sosa	50	7,95	79,53
	Water (2)		160	25,45	254,49
39028	Sojawhip	Sosa	10	1,59	15,91
	Lemon juice (2)		50	7,95	79,53
34353	Sugar (2)	Sosa	50	7,95	79,53
39461	Inulin Cold	Sosa	50	7,95	79,53
38696	Xanthan gum	Sosa	0,70	0,11	1,11
	For 600 g		Total	628,70	1000

Mix the lemon juice (1) with the water (1), sugar (1), Gelcrem Hot, Natur Emul and the Vegan Mousse Gelatine. Cook until boiling point stirring constantly using a whisk. Remove from the heat, add the coconut fat and blend well using a stick blender. Besides, mix the lemon juice (2) with the water (2) and the Sojawhip and then whip in the Kenwood machine until get a meringue texture. Add the inulin, sugar and Xanthan gum, previously combined, little by little and keep whipping at medium speed for 5 minutes more. Add the first mixture to the meringue little by little, at medium speed until get an homogeneous mixture. Remove from the whipping machine and use immediately.

Lemon curd

Code	Ingredient	Brand	g	%	g/kg
	Lemon juice		100	30,77	307,69
	Water		100	30,77	307,69
34353	Sugar	Sosa	60	18,46	184,62
37850	NH pectin (Fruit Pectin)	Sosa	6	1,85	18,46
38850	Natur Emul	Sosa	4	1,23	12,31
	Lemon zest		5	1,54	15,38
37327	Deodorized coconut fat	Sosa	50	15,38	153,85
For 300 g			Total	325	1000

Combine the lemon juice, water and lemon zest and put them in a casserole. On the other side, combine the dry ingredients. Pour little by little the dry ingredients into the liquids stirring constantly until dissolved. Bring the mix to boil. Remove from the heat and cool to 45 °C. Add the coconut fat and mix using a stick blender. Cool down down to 4 °C and keep in the fridge for 12 hours before using.

Basil sponge cake

Code	Ingredient	Brand	g	%	g/kg
34353	Sugar	Sosa	200	22,83	228,31
37821	Cremsucre	Sosa	40	4,57	45,66
	Soft flour		220	25,11	251,14
37122	Sodium bicarbonate	Sosa	9	1,03	10,27
38850	Natur Emul	Sosa	6	0,68	6,85
38967	Potatowhip	Sosa	25	2,85	28,54
	Water		300	34,25	342,47
	Sunflower oil		55	6,28	62,79
	Salt		1	0,11	1,14
38458	Freeze-dried basil	Sosa	20	2,28	22,83
For 850 g			Total	876	1000

Mix the water with the Potatowhip and whip. Half way through the process, add the sugar little by little and continue the process until you get a dense meringue texture. Mix the Natur Emul and the oil, then add to the meringue little by little at a slow speed. Once the emulsion is incorporated, add the dry ingredients sifted by hand with a pastry tongue. Place on a 60x40 cm oven tray and cook for about 17 minutes at 155 °C.

BASE 4 VEGETABLES MOUSSE
ROASTED RED PEPPER MOUSSE



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Roasted pepper cookie		35	37,39	373,93
	Red pepper mousse		8	8,55	85,47
	Red pepper glaze		50	53,42	534,19
37807	Mediterranean salt crystals	Sosa	0,50	0,53	5,34
37581	Black pepper	Sosa	0,10	0,11	1,07
	For 1 unit		Total	93,60	1000

Heat the glaze to 80 °C. Prick the frozen mousses with a needle and dip in the glaze in 2 steps. Arrange immediately on the cookies. Garnish with salt crystals and black pepper. Let defrost before serving.

Roasted pepper cookie

Code	Ingredient	Brand	g	%	g/kg
37327	Deodorized coconut fat	Sosa	30	20,55	205,48
36883	Marcona almond flour	Sosa	25	17,12	171,23
	Soft flour		35	23,97	239,73
	Salt		1	0,68	6,85
38617	Roasted red pepper powder	Sosa	50	34,25	342,47
	Water		5	3,42	34,25
	For 120 g		Total 146		1000

Mix the solids and add the melted coconut fat. Roll down the dough between two guitar sheets and freeze. Cut in to desired shape and bake at 130 °C for 12 minutes.

Red pepper mousse

Code	Ingredient	Brand	g	%	g/kg
	Red pepper purée (1)		200	24,97	249,69
	Red pepper purée (2)		400	49,94	499,38
38771	Maltodextrin	Sosa	40	4,99	49,94
39461	Inulin Cold	Sosa	50	6,24	62,42
38967	Potatowhip	Sosa	15	1,87	18,73
37857	Vegan Mousse Gelatine	Sosa	20	2,50	24,97
37327	Deodorized coconut fat	Sosa	50	6,24	62,42
38617	Roasted red pepper powder	Sosa	25	3,12	31,21
38696	Pure xanthan	Sosa	1	0,12	1,25
	For 800 g		Total 801		1000

Mix the purée (2), the roasted pepper powder and the Vegan Mousse Gelatine with a blender until perfectly homogeneous and without lumps. Heat to boiling point. Add the coconut oil and mix well. Separately, mix the Potatowhip with the fruit purée (1) and mix with a blender. Halfway through, add the maltodextrin with the previously mixed xanthan and inulin, little by little and continue to whip for another 5 minutes at medium speed. Gradually, add the first mixture at 60 °C to the meringue inside the blender at medium speed. Let it homogenize, and distribute the amount of 80 g in each of 10 semi-sphere molds.

Red pepper glaze

Code	Ingredient	Brand	g	%	g/kg
	Roasted red pepper		150	57,69	576,92
38678	Vegetable gelling agent	Sosa	10	3,85	38,46
	Water		100	38,46	384,62
	For 250 g	Total	260		1000

Mix the roasted pepper with the water. Strain and add the vegetal gelling. Bring up to a boil and let it set.

