



Ingredients to reimagine gastronomy

# Gelcrem Hot

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**Clean Label solution  
for pastry creams and flans**





# Gelcrem Hot

## Innovating in Modern Pastry-Making

The perfect ally for professional creams and fillings. **Gelcrem Hot** is a functional native starch. This clean-label product, designed to meet the needs of today's bakeries, guarantees professional performance.

RECOMMENDED  
RATIO  
FOR PASTRY CREAMS  
**50-60 G/L**  
OF MILK

### WHY OPT FOR GELCREM HOT?

- A maximum shine and smooth texture in creams and flans.
- A high freezing stability, ideal for dishes prepared in advance.
- A neutral flavour, maintaining the intrinsic aromas of recipes (particularly useful with fruit creams).
- More natural than pastry cream powder mixes or modified starches.

### KEY APPLICATIONS



### ADVANTAGES

Gelcrem Hot not only improves the **sensory appeal** of dishes, but it also optimizes **operational efficiency**, ensuring better freezability, and consistent results when large amounts are made.



48640 500 g



53441 3 kg



44602 12,5 kg

# WHAT SETS GELCREM HOT APART FROM OTHER THICKENERS?

1

## IN COMPARISON WITH TRADITIONAL NATIVE STARCH

Classic native starch cannot undergo processes like freezing or defrosting. Gelcrem Hot has been designed to:

- 1 Maintain a recipe's structure and creaminess when frozen.
- 2 Ensure more efficient use in pastry cream (50-60 g/litre, as opposed to 80-90 g/litre in the case of normal starch).
- 3 Guarantee a neutral flavour, perfect for more delicate recipes.

2

## IN COMPARISON WITH CUSTARD POWDER

Powdered mixes tend to contain aromas and additives which limit the personalization of dishes, sometimes adding an artificial flavour. Gelcrem Hot ensures:

- 1 Full control of flavour, without flavourings.
- 2 More natural: without additives, colourings, or flavourings. And with greater versatility.
- 3 Professional performance, without relinquishing purity in recipes.

3

## IN COMPARISON WITH MODIFIED STARCH

Modified starches are obtained through chemical processes and must be declared as additives (E1400x). Consumers are increasingly looking for more natural alternatives. In contrast, Gelcrem Hot is a functional native starch. This means:

- 1 A clean-label product, considered an ingredient. It is labeled "corn starch."
- 2 Freezability similar to that of a modified starch, but without compromising on naturalness.
- 3 Neutral flavour, unlike many starches that add unwanted notes.



# Basic Recipes

WITH GELCREM HOT

FREEZABLE

# Classic Base Pastry Cream

This recipe for a base pastry cream is suitable for freezing, without relinquishing its original texture. Thanks to the use of Gelcrem Hot, a maximum shine, stable structure, and smooth, silky texture are guaranteed even after defrosting. This makes it the ideal choice for dishes prepared in advance or ones that need keeping for a long period of time, without any drop in quality.

## ELABORATION

FOR 1550 G

Whole milk.....	800 g	51,45 %
35 % fat cream.....	200 g	12,86 %
Egg yolk.....	200 g	12,86 %
Sugar.....	200 g	12,86 %
<b>Gelcrem Hot 48640</b> .....	55 g	3,54 %
82% fat butter.....	100 g	6,43 %

### 1. Initial infusion

- Stir the milk and the cream together in a saucepan.
- Heat to 80 °C.

### 2. Blanching

- In a bowl, mix the egg yolks with the sugar and the Gelcrem until uniform.

### 3. Tempering

- Pour ¼ of the hot milk and cream onto the egg yolk mixture, beating constantly.
- Add the rest of the hot liquid and mix well.

### 4. Cooking

- Cook on a low heat, stirring continually with a whisk until it reaches boiling point.
- Remove from the heat and add the cold butter in small cubes.
- Emulsify with a food mixer until it is fully integrated.

### 5. Cooling

- Pour into a wide-mouthed bowl, cover with clingfilm so that it is in direct contact with the surface and cool quickly to 4 °C.



## VARIATION WITH VANILLA

To make vanilla-flavoured pastry cream, just infuse the milk with vanilla before proceeding to make the pastry cream.

Vanilla pods: 3 a 6 g per litre of milk.

*Infuse the hot milk with vanilla for 20 minutes.*

Vanilla extract: 20 g per litre of milk.

Vanilla paste: 5 to 10 g per litre of milk.

This process ensures an intense, balanced flavour, maintaining the recipe's intrinsic texture and shine.

## A tip by Sosa Ingredients' team of chefs

**"For professionals who already have their own recipe for pastry cream but would like to optimize its freezability, we advise you to substitute all the cornstarch or custard powder for Gelcrem Hot. The recommended ratio is 50 g per litre of milk. If you wish to achieve a firmer, more consistent texture, you can increase the ratio to up to 60 g per litre of milk."**



FREEZABLE

# Vanilla Flan Parisien

This flan recipe has been developed to meet the needs of modern bakeries, ensuring a perfect texture once defrosted. Thanks to its makeup, it can be frozen without any change, either before baking or once baked.

To achieve a creamier, silkier texture, bake while still frozen since this avoids double-baking and it preserves the smoothness of the filling.

## 1. PÂTE SUCRÉE ELABORATION

FOR 540 G

Cake flour.....	250 g	46,30 %
Icing sugar.....	90 g	16,67 %
Pasteurized egg .....	50 g	9,26 %
82% fat butter.....	120 g	22,22 %
Almond flour .....	30 g	5,56 %

- Mix the butter with the icing sugar, the almond flour and the egg.
- Add the flour without developing too much gluten, just enough for a uniform dough.
- Refrigerate for 3 hours.
- Roll out to a thickness of 3 mm between two oven mats.
- Line a 16 x 4 cm perforated ring.
- Pre-bake for 14 minutes in a pre-heated oven at 155 °C. Leave to cool.

CONTINUE →





## 2. CUSTARD FILLING FOR FLAN PARISIEN ELABORATION

FOR 1461 G

Whole milk.....	800 g	45,30 %
35% Cream (1).....	200 g	11,33 %
Pasteurized egg yolk.....	200 g	11,33 %
Fresh egg.....	50 g	2,83 %
Sugar.....	200 g	11,33 %
<b>Gelcrem Hot 48640</b> .....	55 g	3,11 %
35% Cream (2).....	156 g	8,83 %
82% fat butter.....	100 g	5,66 %
Vanilla seeds.....	5 g	0,28 %

- Mix the milk, the cream (1) and the vanilla seeds. Heat to 80 °C.
- Separately, beat the eggs, egg yolks, sugar and Gelcrem until a uniform mixture is achieved.
- Pour ¼ of the hot milk and cream mixture onto the egg mixture and blend them together.
- Add the rest of the milk and cream mixture.
- Cook over a medium heat, moving continually, until it starts to boil.
- Remove from the heat, add the cold butter in cubes and the cream (2).
- Emulsify with a hand mixer.



### FOR A CREAMIER TEXTURE

Pour the hot cream onto the pre-baked base and freeze immediately in a blast chiller. When you wish to bake it, bake it frozen for 35 minutes in a pre-heated oven at 165 °C.

## 3. ASSEMBLY AND BAKING

Pre-baked *pâte sucrée*  
Custard filling for flan parisien

- Pour the hot custard onto the pre-baked base.
- Bake for 35 minutes in a pre-heated oven at 160 °C.
- Cool in the fridge at 4 °C for at least 5 hours prior to serving.



**Gelcrem Hot is a versatile product, with applications that go far beyond sweet pastries. It is also ideal for sauces and savoury creams.**

**Discover its full potential and more recipes on our website.**



**Scan the QR code or visit  
[www.sosa.cat/en/product/gelcrem-caliente/](http://www.sosa.cat/en/product/gelcrem-caliente/)**



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