



HOW TO USE PLANT-BASED GELLING AGENTS?

GELLAN GUM / VEGETABLE GELLING AGENT / PRO-PANNACOTTA / AGAR-AGAR



Sosa Ingredients

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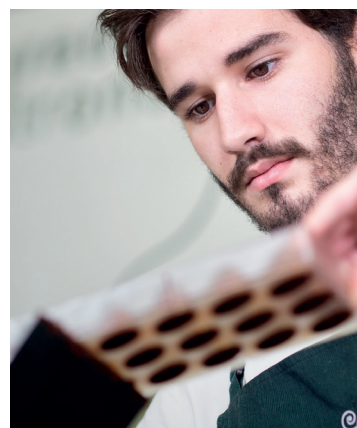


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CAT CAST FR ENG IT



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CAST FR ENG DE

GELLAN GUM

Gelling agent obtained by fermentation of bacteria (*Sphingonomas Elodea*)



Dose: 1-2 %

Code	Weight	u/box
38697	500 g	6 u

PROPERTIES

Quick jellification, Withstands very high temperatures without melting.
Firm, brittle and transparent.

USE

Mix with a cold liquid and bring to a boil while stirring. The mixture jellifies quickly between 158-176 °F (70-80 °C).

REMARKS

Forms gelatines that are resistant to high temperatures without melting, allowing them to be used for fillings for baking or very hot jellies.

ELABORATIONS

Heat-resistant gelatines, fillings for biscuits and pastries

PRODUCT ADVANTAGES

- Quick jellification.
- Gelatine resistant to high temperatures.
- High transparency.
- Allows acidic liquids to jellify.
- Plant-based.



Allergens
No allergens



Gellan gum is able to resist high temperatures without melting, which allows you to make gelatine for fillings that are suitable for baking.

VEGETABLE GELLING AGENT

Mixture of plant-based gelling agent extracted from red algae and locust bean gum



Dose: 5 %

Code	Weight	u/box
38678	500 g	6 u

PROPERTIES

Quick, thermoreversible jellification between 140-158 °F (60-70 °C). Firm, elastic texture.

USE

Mix with a cold liquid and bring to a boil while stirring. The mixture jellifies when cooled to between 140-158 °F (60-70 °C).

REMARKS

The gelatine it forms is very elastic, firm and easy to handle. NO adhesion to surfaces. A gelling agent that improves its capacity with calcium-containing fluids.

ELABORATIONS

Elastic jelly for sweet or savory applications, which can be shaped like candles or "fake pasta" like tagliatelle, spaghetti, macaroni, etc. No flour needed.

PRODUCT ADVANTAGES

- Quick jellification.
- Gelatine resistant to temperatures up to 158 °F (70 °C).
- Very elastic and firm texture.
- Allows liquids with high-alcohol levels to be jellified.
- Plant-based.



Allergens

No allergens



Vegetable Gelling Agent allows you to create firm and elastic gelatines. It also jellifies quickly, making it ideal for use in a dipping glaze.

PRO-PANNACOTTA

Plant-based gelling agent extracted from red algae



Dose: 0,5-1,5 %

Code	Weight	u/box
38970	800 g	6 u

PROPERTIES

Quick, thermoreversible jellification between 140-158°F (60-70°C). Smooth, elastic texture.

USE

Mix with a cold liquid and bring to a boil while stirring. The mixture jellifies when cooled to between 140-158 °F (60-70 °C).

REMARKS

The gelatine it forms becomes fluid when shaken and then resumes its original gelatine form. A gelling agent that improves its capacity with calcium-containing fluids.

ELABORATIONS

Flan-type desserts, panna cotta, egg-free puddings. Drinkable gelatines. Royales.

PRODUCT ADVANTAGES

- Quick jellification.
- Gelatine resistant to temperatures up to 158 °F (70 °C).
- Smooth, creamy texture.
- Allows liquids with high-alcohol levels to be jellified.
- Plant-based.



Allergens
No allergens



Pro-pannacotta creates a smooth texture with a nice mouthfeel that can also be heated up to 60°C.

AGAR-AGAR

Plant-based gelling agent extracted from red algae



Dose: 0,5-1,5 %

Code	Weight	u/box
37872	500 g	6 u

PROPERTIES

Slow, thermoreversible jellification between 158-176 °F (70-80 °C). Firm, brittle and transparent.

USE

Mix with a cold liquid and bring to a boil while stirring. The mixture jellifies when cooled to less than 104 °F (40 °C).

REMARKS

The differentiating feature of this product is that it jellifies at approximately 104 °F (40 °C), once jellified it resists temperatures up to 158-176 °F (70-80 °C). This means you don't have to heat up all the liquid you want to jellify, allowing you to create a keep a cool taste. This also allows other elements to be introduced into the formula before complete jellification.

ELABORATIONS

Hot and cold gelatines. Solid caviar, aspics, gratable gelatines.

PRODUCT ADVANTAGES

- Slow jellification.
- Gelatine resistant to temperatures up to 176 °F (80 °C).
- High transparency.
- Allows acidic liquids to jellify.
- Plant-based.



Allergens
No allergens



Agar-agar allows you to create firm gelatine which can be heated up to 80 °C.

DEVELOPED BASES

BASE 1 BAKEABLE GELATINES



BASE 3 ELASTIC GELATINES



BASE 3 SOFT GELS



BASE 4 WARM ASPICS



BASE 1 BAKEABLE GELATINES



Williams pear gellan



Code	Ingredient	Brand	g	%	g/kg
	Williams pear purée		135	66,50	665,02
	Simple syrup		65	32,02	320,20
38697	Gellan gum	Sosa	3	1,48	14,78
	For 180 g	Total	203		1000

Mix all the ingredients in a sauce pan and stir well. Boil for 2 minutes and spread in the desired mold. Let it set.

BASE 2 ELASTIC GELATINES



Lychee veil



Code	Ingredient	Brand	g	%	g/kg
	Lychee purée		250	95,42	954,20
38678	Vegetal gelling	Sosa	12	4,58	45,80
	For 250 g		Total 262		1000

Mix the ingredients in a sauce pan and stir well until properly dissolved. Bring up to boil. Remove the bubbles on the surface and pour the liquid on a tray 2 mm thick. Let it set.

BASE 3 SOFT GELS



Caramel pannacotta



Code	Ingredient	Brand	g	%	g/kg
	Cream 35%		250	61,62	616,22
	Milk		50	12,32	123,24
34353	Sugar	Sosa	100	24,65	246,49
38970	Pro-pannacotta	Sosa	0,70	0,17	1,73
38352	Bourbon vanilla extract	Sosa	5	1,23	12,32
For 400 g			Total	405,70	1000

Pour the sugar in a sauce pan and caramelize it little by little until 185 °C. Pour on a silicone mat and let it cool. Blend to obtain a powder. Mix with the remaining ingredients, mix everything and bring up to boil. Pour the mixture in desired molds and let it jellyfy.

BASE 4 WARM ASPICS



Miso gelatine



Code	Ingredient	Brand	g	%	g/kg
	Water		1000	90,09	900,90
	Miso paste		100	9,01	90,09
37872	Agar-agar	Sosa	10	0,90	9,01
	For 1.1 kg	Total	1110		1000

Mix the water with the miso paste, blend and leave to decant for clarification. Strain through a superbag and add the agar-agar. Bring to the boil to activate the agar-agar and set aside.

OUR TECHNICIANS' PROPOSALS

BASE 1 **BAKEABLE GELATINES**
CHESTNUT AND PEAR CAKE



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Chestnut and muscovado cake		300	41,67	416,67
	Mont Blanc chestnut cream		150	20,83	208,33
	Williams pear gellan		150	20,83	208,33
	Less sweet dry meringue		40	5,56	55,56
37160	Marron Antic Confit	Sosa	40	5,56	55,56
36847	Pear Fruit&Sauce	Sosa	40	5,56	55,56
	For 720 g	Total	720		1000

Place the chestnut cream on the cake and rub a PVC plastic on to get a semicircular shape. Then, make some strips by a Mont Blanc nozzle the length of the cake. Finish with some chestnut confit pieces, pear and dry meringues.

Chestnut and muscovado cake

Code	Ingredient	Brand	g	%	g/kg
37890	Muscovado sugar	Sosa	130	17,76	177,60
	Egg		130	17,76	177,60
37654	Chestnut Mont Blanc paste	Sosa	230	31,42	314,21
	Whisky		15	2,05	20,49
	Soft flour		90	12,30	122,95
37117	Baking Powder Std	Sosa	4	0,55	5,46
	Salt		3	0,41	4,10
	Butter 82%		130	17,76	177,60
	For 600 g	Total	732		1000

Mix the egg with the muscovado sugar and stir until sugar dissolves. Aside, blend the chestnut paste with the whisky and add to the first elaboration. After, add the solids and stir well again. Last step, add the melted butter and keep stirring until get a smooth and emulsified dough. Bake up 180 °C for 10 minutes and then 160 °C for 30 minutes more.

Mont Blanc chestnut cream

Code	Ingredient	Brand	g	%	g/kg
37654	Chestnut Mont Blanc paste	Sosa	125	62,50	625
37437	Antic Confit chestnut	Sosa	50	25	250
	Whisky		25	12,50	125
	For 200 g	Total	200		1000

Mix all the ingredients in a processor and blend well until get a smooth cream. Let it rest for a few hours in a fridge before use it.

Williams pear gellan

Code	Ingredient	Brand	g	%	g/kg
	Williams pear purée		135	66,50	665,02
	Simple syrup		65	32,02	320,20
38697	Gellan gum	Sosa	3	1,48	14,78
For 180 g			Total	203	1000

Mix all the ingredients in a sauce pan and stir well. Boil for 2 minutes and spread in the desired mold. Let it set.

Less sweet dry meringue

Code	Ingredient	Brand	g	%	g/kg
	Water		90	32,14	321,43
38461	Albuwhip	Sosa	10	3,57	35,71
38489	Icing sugar	Sosa	140	50	500
39054	Trehalose	Sosa	40	14,29	142,86
For 260 g			Total	280	1000

Mix Albuwhip with the water. Whip. Once whipped, add the trehalose and the sugar. Keep whipping for 3 minutes more. Pour in to desired shapes and let dry for 6 hours at 60 °C.

BASE 2 ELASTIC GELATINES
LYCHEE AND GRAPES TARTLET



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Lemon curd		70	31,32	313,20
	Lychee veil		30	13,42	134,23
	Grapes		60	26,85	268,46
	Tartlet		60	26,85	268,46
	Elderflower		0,50	0,22	2,24
37785	Lemon strips	Sosa	3	1,34	13,42
	For 220 g	Total	223,50		1000

Fill the tart shell with the lemon curd and flatten by a spatula. Peel the grapes and cut them in halves and place on the curd. Dispose the lychee veil on making some folds. Finish with the elderflowers and the lemon strips.

Lemon curd

Code	Ingredient	Brand	g	%	g/kg
	Lemon juice		100	22,73	227,27
34353	Sugar	Sosa	150	34,09	340,91
	Whole eggs		150	34,09	340,91
38673	Gelcrem Hot	Sosa	15	3,41	34,09
	Butter 82%		25	5,68	56,82
For 400 g			Total 440		1000

Mix all the ingredients together with a hand blender. Cook them until boiling point stirring constantly. Remove from the heat, add the butter and mix with the hand blender. Let cool.

Lychee veil

Code	Ingredient	Brand	g	%	g/kg
	Lychee purée		250	95,42	954,20
38678	Vegetable gelling agent	Sosa	12	4,58	45,80
For 250 g			Total 262		1000

Mix the ingredients in a sauce pan and stir well until properly dissolved. Bring up to boil. Remove the bubbles on the surface and pour the liquid on a tray 2 mm thick. Let it set.

BASE 3 SOFT GELS

CARMEL PANNACOTTA AND APPLE FOAM



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Honey and hazelnut biscuit		40	18,18	181,82
	Caramel pannacotta		100	45,45	454,55
	Apple foam		40	18,18	181,82
37244	Apple Fruit&Sauce	Sosa	30	13,64	136,36
38785	Premium Crystal apple	Sosa	10	4,55	45,45
	For 220 g	Total	220		1000

Cut a slice of biscuit the same size of the pannacotta. Place on the pannacotta. Next the apple Fruit&Sauce and the apple foam. Finish the plate with the apple crystal on.

Honey and hazelnut biscuit

Code	Ingredient	Brand	g	%	g/kg
	Water		160	29,74	297,40
38461	Albuwhip	Sosa	18	3,35	33,46
37469	Honey	Sosa	145	26,95	269,52
37347	Roasted hazelnut flour	Sosa	150	27,88	278,81
38469	Rice starch	Sosa	40	7,43	74,35
	Noisette butter		25	4,65	46,47
For 450 g			Total	538	1000

Mix the water with Albuwhip and whip. Add the honey and keep whipping for a minute. Sift the solids and add in to the honey meringue. Last, add the melted noisette butter and stir again. Spread the dough on a silicon mat and bake up 170 °C for 10 minutes.

Caramel pannacotta

Code	Ingredient	Brand	g	%	g/kg
	Cream 35%		125	61,73	617,28
	Milk		25	12,35	123,46
34353	Sugar	Sosa	50	24,69	246,91
38970	Pro-pannacotta	Sosa	0,50	0,25	2,47
38352	Bourbon vanilla extract	Sosa	2	0,99	9,88
For 200 g			Total	202,50	1000

Pour the sugar in a sauce pan and caramelize it little by little until 185 °C. Pour on a silicone mat and let it cool. Blend to obtain a powder. Mix with the remaining ingredients, mix everything and bring up to boil. Pour the mixture in desired molds and let it jellyfy.

Apple foam

Code	Ingredient	Brand	g	%	g/kg
	Apple purée		150	60	600
	Cream 35%		50	20	200
34353	Sugar	Sosa	25	10	100
38976	Proespuma Cold	Sosa	20	8	80
37435	Apple concentrated paste	Sosa	5	2	20
For 250 g			Total	250	1000

Mix all the ingredients and blend well for a minute. Pour the mixture in to a siphone gun and charge with two gas cannisters. Reserve at 4 °C.

Tools

Code	Tool	Brand
35880	Siphone gun	Isi
35075	Gas cannisters	Isi

BASE 4 WARM ASPICS

VEGETABLES ASPIC WITH SMOKED TOFU CREAM



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Miso gelatine		40	23,26	232,56
	Smoked tofu cream		40	23,26	232,56
	Turnip		15	8,72	87,21
	Carrot		15	8,72	87,21
	Green beans		15	8,72	87,21
	Green asparagus		15	8,72	87,21
	Artichokes		20	11,63	116,28
37807	Mediterranean salt crystals	Sosa	2	1,16	11,63
	Olive oil		10	5,81	58,14
	For 170 g	Total	172		1000

Cut the vegetables in a small brunoise 2x2 mm and blanch them. Place in the desired mold. Melt the miso gelatine and fill the molds with the vegetables. Let it set. Place the tofu cream on a plate and then the aspic on. On a side, dispose some turnip cubes, little asparagus strips made by a peeler, the asparagus tips as well and some artichoke chips fried in olive oil. End the plate with olive oil and salt crystals.

Miso gelatine

Code	Ingredient	Brand	g	%	g/kg
	Water		500	90,09	900,90
	Miso paste		50	9,01	90,09
37872	Agar-agar	Sosa	5	0,90	9,01
	For 500 g	Total	555		1000

Mix the water with the miso paste, blend and leave to decant to clarify. Strain through a thin strainer and add the agar-agar. Bring up to boil to activate the agar-agar and set aside.

Smoked tofu cream

Code	Ingredient	Brand	g	%	g/kg
	Smoked tofu		100	32,95	329,49
	Soy milk		200	65,90	658,98
	Salt		3	0,99	9,88
37874	Gelespessa	Sosa	0,50	0,16	1,65
	For 280 g	Total	303,50		1000

Mix all the ingredients and blend well until get a smooth and fine texture. Reserve at 4 °C.