



# HOW TO BIND SOLIDS AND FORM THERMO-IRREVERSIBLE GELATINES?

GELBINDER



## Sosa Ingredients

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CAT CAST ENG



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Trained in pastry making, he masters each of its branches. In charge of the sweet elements.

CAST FR ENG IT PORT



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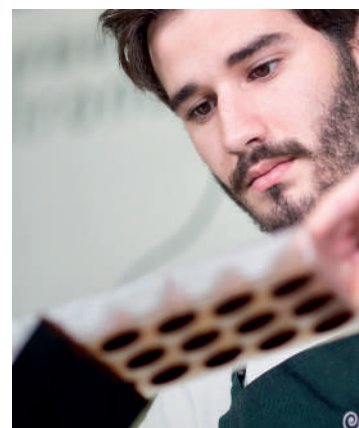


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Trained chef. Restaurant cuisine and dessert specialist.

CAT CAST FR ENG RUM  
IT



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## GELBINDER

Mixture of alginate, calcium and retardant salts



Dose: 1-4 %

Code	Weight	u/box
37873	500 g	6 u

### PROPERTIES

Binding and thermo-irreversible gelling effect.

### USE

For terrines, sprinkle the Gelbinder on slightly moistened solid elements (to hydrate the product correctly and to activate its gelling effect, include minimum 10% aqueous liquid in relation to the solids). Form it and let it set.

For thermo-irreversible gelatines, add Gelbinder into the liquid to jellify with a strong agitation, pour it into your mold and let it set. The jellifying process occurs about 20 minutes after the hydration of the Gelbinder. Full hydration occurs within 24 hours. Depending on the medium and time of the gelling, the hardness of the gelatine can vary.

### REMARKS

It can jellify faster and get a harder texture with foods rich in calcium. With foods rich in salt or acids, it may have a slower and weaker jellification.

### ELABORATIONS

Compact mille-feuilles, multiform agglutinates, thermo-irreversible gelatines, hot and cold terrines.

### PRODUCT ADVANTAGES

- Plant origin binder.
- Thermo-irreversible jellification.
- Stable and elastic jellification.
- Neutral flavour.



**Allergens**  
No allergens



*Using Gelbinder we are able to bind solid elements in cold. The gel formed is thermo-irreversible, so we can serve it cold or hot.*

## DEVELOPED BASES

BASE 1 COMPACT MILLE-FEUILLES



BASE 2 MULTIFORM AGGLUTINATES



BASE 3 THERMO-IRREVERSIBLE GELATINES



BASE 4 HOT TERRINES



BASE 5 COLD TERRINES



## BASE 1 COMPACT MILLE-FEUILLES



### Vegetables mille-feuilles

Code	Ingredient	Brand	g	%	g/kg
	Pumpkin		220	30,56	305,56
	Celery		220	30,56	305,56
	Zucchini		220	30,56	305,56
37873	Gelbinder	Sosa	20	2,78	27,78
38771	Maltodextrin	Sosa	40	5,56	55,56
	<b>For 650 g</b>		Total 720		1000

Cut the vegetables 1 mm by the mandolin and blanch for a minute in boiling water. Chill in cold water and drain. Build the terrine alternating layers of vegetables and mix of Gelbinder and maltodextrin. Press the terrine and let set for an hour before use.



## BASE 2 MULTIFORM AGGLUTINATES



### Shrimp fishballs

Code	Ingredient	Brand	g	%	g/kg
	Shrimps		250	77,16	771,60
	Freeze-dried herbs		2	0,62	6,17
	Ginger		2	0,62	6,17
	Salt		2	0,62	6,17
37873	Gelbinder	Sosa	6	1,85	18,52
38771	Maltodextrin	Sosa	12	3,70	37,04
	Shrimp stock		50	15,43	154,32
	<b>For 300 g</b>	Total	324		1000

Chop the shrimps and season them with the salt, freeze-dried herbs, ginger and the stock and stir well. Aside, mix the Gelbinder and the maltodextrin and add in the last elaboration. Stir well and for the balls. Reserve for a night in the fridge.

## BASE 3 THERMO-IRREVERSIBLE GELATINES



### Bacon and parmesan tagliatelle

Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
37873	Gelbinder	Sosa	20	3,57	35,71
39282	Maltodextrin	Sosa	40	7,14	71,43
	<b>Bacon and parmesan stock</b>		500	89,29	892,86
	<b>For 500 g</b>	Total	560		1000

Mix the stock with the Gelbinder and maltodextrin previously mixed. Blend well for 1 minute and spread on a 30x15 cm tray. Let cool overnight in the fridge and cut into tagliatelle shape.

### Bacon and parmesan stock

Code	Ingredient	Brand	g	%	g/kg
	Cured bacon		120	13,48	134,83
	Parmesan cheese		70	7,87	78,65
	Water		700	78,65	786,52
	<b>For 500 g</b>	Total	890		1000

Cut the cured bacon into small cubes and sauté for 10 minutes at medium heat until it's very crispy. Cover it with the water, add the grated parmesan and let reduce at a very low heat until 800 ml of stock are obtained. Strain and let cool to decant the fat. Remove the fat and preserve at 4 °C for 3 days maximum.

## BASE 4 HOT TERRINES



### Tandoori chicken and shrimp terrine



Code	Ingredient	Brand	g	%	g/kg
39039	Tandoori Massala	Sosa	50	3,70	37,04
37873	Gelbinder	Sosa	50	3,70	37,04
	Chicken breast		150	11,11	111,11
	Shrimps		100	7,41	74,07
	Water		1000	74,07	740,74
	<b>For 1,1 kg</b>	Total	1350		1000

Mix the Tandoori with Gelbinder in a bowl. Cut the chicken breasts into strips 1 cm thick. Peel the shrimps and gut them. Coat the chicken strips and shrimps in the Tandoori mixture and soak them in water for a few seconds. Arrange the shrimps and chicken, slightly drained, on a piece of film and form a cylinder 6 cm Ø. Leave in the fridge overnight.

## BASE 5 COLD TERRINES



### Fruit compact

Code	Ingredient	Brand	g	%	g/kg
	Melon		100	15,63	156,25
	Watermelon		100	15,63	156,25
	Kiwi		100	15,63	156,25
	Cantaloupe melon		100	15,63	156,25
	Mint		10	1,56	15,63
	Syrup 30 °B		200	31,25	312,50
37873	Gelbinder	Sosa	10	1,56	15,63
39282	Maltodextrin	Sosa	20	3,13	31,25
	<b>For 640 g</b>		Total 640		1000

Cut the fruit into 2x2 cm cubes and put them in a vacuum-packed bag. Add the syrup and whole mint and pack 100%. Let it rest for 1 hour in the fridge. Drain the fruit and cut into 0.5x0.5 mm cubes. Besides, mix Gelbinder with the maltodextrin in a bowl. Gradually sprinkle on the fruit while stirring with a spoon. Press the result into rings 6 cm in diameter and 1.5 cm high. Set aside overnight in the fridge.

# OUR TECHNICIANS' PROPOSALS

BASE 1 COMPACT MILLE-FEUILLES  
VEGETABLE MILLE-FEUILLES WITH ROQUET, SEEDS AND CRESS



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	<b>Vegetable mille-feuilles</b>		120	74,07	740,74
	<b>Roquet mayonnaise</b>		30	18,52	185,19
38219	Cantonese pumpkin seeds	Sosa	10	6,17	61,73
	Kale cress		1	0,62	6,17
37807	Mediterranean salt crystals	Sosa	1	0,62	6,17
	<b>For 1 serving</b>		Total 162		1000

Cut the terrine and pan fry with a pinch of oil. Place in a plate and add the roquet mayonnaise. Finish the dish with some pumpkin seeds and the cress.

## Vegetable mille-feuilles

Code	Ingredient	Brand	g	%	g/kg
	Pumpkin		100	30,30	303,03
	Celery		100	30,30	303,03
	Zucchini		100	30,30	303,03
37873	Gelbinder	Sosa	10	3,03	30,30
38771	Maltodextrin	Sosa	20	6,06	60,61
	<b>For 300 g</b>	Total	330		1000

Cut the vegetables 1 mm by the mandolin and blanch for a minute in boiling water. Chill in cold water and drain. Build the terrine alternating layers of not drained vegetables and mix of Gelbinder and maltodextrin. Press the terrine and set for an hour before use.

## Roquet mayonnaise

Code	Ingredient	Brand	g	%	g/kg
	Roquet		90	23,75	237,47
	Water		100	26,39	263,85
	Olive oil		100	26,39	263,85
	Sunflower oil		70	18,47	184,70
	Salt		4	1,06	10,55
38850	Natur Emul	Sosa	4	1,06	10,55
38967	Potatowhip	Sosa	1	0,26	2,64
	Lemon juice		10	2,64	26,39
	<b>For 350 g</b>	Total	379		1000

Blanche the roquet in boiling water for 5 minutes and chill in cold water. Strain and blend with the 100 g of water. Strain again by a superbag and reserve. Mix with the Natur Emul, Potatowhip and the salt. Blend. Emulsify with the oils and the lemon juice and reserve.

BASE 2 MULTIFORM AGGLUTINATES  
SHRIMP FISHBALLS WITH SHITAKE AND PLANCTON



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Shrimp fishballs		80	34,78	347,83
	Shrimp bisque		100	43,48	434,78
	Plancton microwave spongecake		20	8,70	86,96
	Fresh shitake		30	13,04	130,43
	<b>For 1 serving</b>	Total	230		1000

Cook the fishballs in the stock up 80 °C for 5 minutes. Heat the soup and place in a plate base. Dispose the fishballs on and the dry microwave spongecake. Finish with the stirfried shitakes.

## Shrimp fishballs

Code	Ingredient	Brand	g	%	g/kg
	Shrimps		250	77,16	771,60
	Freeze-dried herbs salad		2	0,62	6,17
	Ginger		2	0,62	6,17
	Salt		2	0,62	6,17
37873	Gelbinder	Sosa	6	1,85	18,52
38771	Maltodextrin	Sosa	12	3,70	37,04
	<b>Shrimp broth</b>		50	15,43	154,32
	<b>For 300 g</b>	Total	324		1000

Chop the shrimps and season them with the salt, freeze-dried herbs, ginger and the stock and stir well. Aside, mix the Gelbinder and the maltodextrin and add in the last elaboration. Stir well and for the balls. Reserve for a night in the fridge.

## Plancton microwave spongecake

Code	Ingredient	Brand	g	%	g/kg
	Water		250	70,82	708,22
38461	Albuwhip	Sosa	30	8,50	84,99
38597	Easyplancton	Sosa	30	8,50	84,99
	Salt		3	0,85	8,50
	Flour		40	11,33	113,31
	<b>For 300 g</b>	Total	353		1000

Mix all the ingredients and blend. Pour in a siphon gun with two gas canisters. Fill half a coffee cup and bake for 40 seconds in a microwave.

## Shrimp broth

Code	Ingredient	Brand	g	%	g/kg
	Shrimp heads		250	22,22	222,22
37120	Paella Sofrito	Culinary Journey	100	8,89	88,89
	Water		750	66,67	666,67
	Olive oil		25	2,22	22,22
	<b>For 750 g</b>	Total	1125		1000

Stir fry the shrimp heads with the oil for 5 minutes. Add the water and the Paella Sofrito. Boil for 30 minutes and strain. Reserve.

## Plancton microwave spongecake

Code	Ingredient	Brand	g	%	g/kg
	Water		250	70,82	708,22
38461	Albuwhip	Sosa	30	8,50	84,99
38597	Easyplancton	Sosa	30	8,50	84,99
	Salt		3	0,85	8,50
	Flour		40	11,33	113,31
	<b>For 300 g</b>	Total	353		1000

Mix all the ingredients and blend. Pour in a siphon gun with two gas canisters. Fill half a coffee cup and bake for 40 seconds in a microwave.

BASE 3 THERMO-IRREVERSIBLE GELATINES  
**BACON AND PARMESAN TAGLIATELLE CARBONARA**



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	<b>Bacon and parmesan tagliatelle</b>		100	47,51	475,06
	Egg yolk		40	19	190,02
	Parmesan cheese		20	9,50	95,01
37581	Black pepper	Sosa	0,50	0,24	2,38
	Cured bacon		40	19	190,02
	Water		10	4,75	47,51
	<b>For 1 serving</b>	Total	210,10		1000

Cut the tagliatelle and reserve. In a bowl, mix the egg yolk and grated parmesan, seasoning with pepper, and add the water. Heat in a bain-marie at 65 °C until it takes on a texture, without curdling. Add the tagliatelle and mix well. Cut the bacon into cubes and sweat in a frying pan until it is crispy. Arrange the tagliatelle in the shape of a nest on a plate, sprinkle with grated Parmesan and a little pepper. Finish with the crispy bacon.

## Bacon and parmesan tagliatelle

Code	Ingredient	Brand	g	%	g/kg
37873	Gelbinder	Sosa	20	3,57	35,71
39282	Maltodextrin	Sosa	40	7,14	71,43
<b>Bacon and parmesan stock</b>			500	89,29	892,86
<b>For 500 g</b>			Total	560	1000

Mix the stock with the Gelbinder and maltodextrin previously mixed. Blend well for 1 minute and spread on a 30x15 cm tray. Let cool overnight in the fridge and cut into tagliatelle shape.

## Bacon and parmesan stock

Code	Ingredient	Brand	g	%	g/kg
	Cured bacon		120	13,48	134,83
	Parmesan cheese		70	7,87	78,65
	Water		700	78,65	786,52
<b>For 500 g</b>			Total	890	1000

Cut the cured bacon into small cubes and sauté for 10 minutes at medium heat until it's very crispy. Cover it with the water, add the grated parmesan and let reduce at a very low heat until 800 ml of stock are obtained. Strain and let cool to decant the fat. Remove the fat and preserve at 4 °C for 3 days maximum.

BASE 4 HOT TERRINES  
**CHICKEN AND SHRIMP TANDOORI TERRINE**



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	<b>Chicken and shrimp Tandoori terrine</b>		90	68,75	687,55
	<b>Aerated green curry sauce</b>		30	22,92	229,18
38452	Grainy pork Air Bag	Sosa	10	7,64	76,39
38458	Freeze-dried basil powder	Sosa	0,10	0,08	0,76
	Spring onions		0,50	0,38	3,82
	Fresh Basil		0,30	0,23	2,29
	<b>For 1 serving</b>	Total	130,90		1000

Cut the terrine into the desired shape and mark it in a frying pan on the sides. Heat the sauce and create the air with a hand blender. Fry the pork Airbag, drain and season with the freeze-dried basil. Put the terrine at the base of a dish, add the aireated sauce, the pork Airbag and finish with a salad of finely sliced spring onions and basil leaves.

## Chicken and shrimp Tandoori terrine

Code	Ingredient	Brand	g	%	g/kg
39039	Tandoori Massala	Sosa	50	3,70	37,04
37873	Gelbinder	Sosa	50	3,70	37,04
	Chicken breast		150	11,11	111,11
	Shrimps		100	7,41	74,07
	Water		1000	74,07	740,74
	<b>For 350 g</b>	Total	1350		1000

Mix the Tandoori with Gelbinder in a bowl. Cut the chicken breasts into strips 1 cm thick. Peel the shrimps and gut them. Coat the chicken strips and shrimps in the Tandoori mixture and soak them in water for a few seconds. Arrange the shrimps and chicken, slightly drained, on a piece of film and form a cylinder 6 cm Ø. Leave in the fridge overnight. Once the terrine has been vacuum packed, steam it for 45 minutes at 64 °C.

## Aerated green curry sauce

Code	Ingredient	Brand	g	%	g/kg
37679	Green curry sauce	Culinary Journey	100	66,01	660,07
	Milk		50	33	330,03
38754	Soy lecithin	Sosa	1,50	0,99	9,90
	<b>For 150 g</b>	Total	151,50		1000

Mix all the ingredients in a saucepan and heat to 60 °C. Blend and make the airy sauce with the same hand blender.

BASE 5 COLD TERRINES  
**FRUIT COMPACT WITH RASPBERRY AND MANGO SAUCE**



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	<b>Fruit compact</b>		110	59,43	594,27
	<b>Mango sauce</b>		15	8,10	81,04
	<b>Raspberry sauce</b>		15	8,10	81,04
	Orange juice		25	13,51	135,06
	Fresh mint		0,10	0,05	0,54
	Orange		20	10,80	108,05
	<b>For 185 g</b>	Total	185,10		1000

Put the raspberry sauce and the mango sauce at the base of the plate. Place the compact on top with some orange segments at random. Finish the dessert with the orange slush which we will make by scraping the frozen juice with a fork and decorating it with some mint sprouts.

## Fruit compact

Code	Ingredient	Brand	g	%	g/kg
	Melon		100	15,63	156,25
	Water melon		100	15,63	156,25
	Kiwi		100	15,63	156,25
	Cantaloup melon		100	15,63	156,25
	Mint		10	1,56	15,63
	Syrup 30 °B		200	31,25	312,50
37873	Gelbinder	Sosa	10	1,56	15,63
39282	Maltodextrin	Sosa	20	3,13	31,25
	<b>For 640 g</b>	Total	640		1000

Cut the fruit into 2x2 cm cubes and put them in a vacuum-packed bag. Add the syrup and whole mint and pack 100%. Let it rest for 1 hour in the fridge. Drain the fruit and cut into 0.5x0.5 mm cubes. Separately, mix Gelbinder with the maltodextrin in a bowl. Gradually sprinkle on the fruit while stirring with a spoon. Press the result into rings 6 cm in diameter and 1.5 cm high. Set aside overnight in the fridge.

## Mango sauce

Code	Ingredient	Brand	g	%	g/kg
	Mango purée		200	82,64	826,45
	Simple syrup		40	16,53	165,29
37874	Gelespessa	Sosa	2	0,83	8,26
	<b>For 240 g</b>	Total	242		1000

Mix the three products and blend for two minutes. Leave to stand for a few minutes in order to loose the air or put it in the vacuum machine.

## Raspberry sauce

Code	Ingredient	Brand	g	%	g/kg
	Raspberry purée		200	82,64	826,45
	Simple syrup		40	16,53	165,29
37874	Gelespessa	Sosa	2	0,83	8,26
	<b>For 242 g</b>	Total	242		1000

Mix the three products and blend for two minutes. Leave to stand for a few minutes in order to loose the air or put it in the vacuum machine.