



Ingredients to reimagine gastronomy

TEXTURIZING

PÂTISSERIE

GELATINE

Raspberry Bakeable Interior



AUTOR



Martin Lippo

Chef specialising in culinary innovation, recognised for his work on new techniques and technologies applied to gastronomy, as well as for his work as an international consultant for companies in the sector and his creative approach to developing professional recipes.

NIVEL
Easy

Once again, our collaborator **Martin Lippo** presents us with a new gelatin recipe, very easy to make, that will give you new alternatives to various preparations: **"Raspberry Bakeable Interior"**.

To achieve this surprising result, we will use a special and versatile ingredient: **Gellan Gum**. What makes this gelatin so unique? We'll tell you...

Gellan Gum is a gelatin that gives us the wonderful ability to create bakeable fillings. Yes, you heard right! Imagine a smooth and exquisite raspberry interior that withstands the high temperatures of the oven without losing its texture and flavor.

Gellan Gum Makes it Possible

But that's not all, **Gellan Gum** also stands out for its *plant-based origin*, as it comes from bacterial fermentation. This makes it an ideal option for those who prefer a plant-based diet or are looking for alternatives to animal products.

If you are familiar with **Agar-agar**, you will love the texture of **Gellan Gum**, as it is very similar. Its smooth and slightly elastic consistency is perfect for creating irresistible fillings in a wide variety of recipes.

In addition, one of the most outstanding characteristics of **Gellan Gum** is its ability to gel acidic liquids. This means that you can experiment with acidic flavors, such as raspberries, and achieve consistent and delicious results.

In summary, Gellan Gum gives us a world of possibilities in the kitchen. With it, we can create bakeable fillings, enjoy a texture similar to agar-agar, and gel acidic liquids. Get ready to discover a new dimension of flavors and textures with the **Raspberry Bakeable Interior!**

Next, we share Martin Lippo's detailed recipe so you can try it at home. Don't miss it!

Raspberry Bakeable Interior

Ingredientes

- ☐ 300 g Raspberry purée
- ☐ 125 g Water
- ☐ 100 g TPT Syrup
- ☐ 10 g Gellan gum

Elaboración

- ☐ 1 Mix all ingredients in a saucepan.
- ☐ 2 Bring to a boil.
- ☐ 3 Place in a frame on a silicone sheet.
- ☐ 4 Let it gel at room temperature.
- ☐ 5 Refrigerate for 2 hours.
- ☐ 6 Cut as needed and use as a bakeable interior.

Vídeo
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