



Ingredients to reimagine gastronomy

TEXTURIZING

PÂTISSERIE

GELATINE

Chocolate Gelée Extra Amer 67%.



AUTOR



SOSA

Leading international company in the creation and distribution of premium ingredients for gastronomy, pastry and modern cuisine, recognised for its innovation in textures, technique and culinary development.

NIVEL
Easy

This time we have selected a recipe that accompanies our product of the month: Gellan gum. **Gellan Gum**. For this, we make a reminder of an elaboration of the chef: **Philippe Givre** who has also been inspired by one of the best chocolates in the world Valrhona: **Gelée de Chocolat Extra Amer 67%**.

The **Gellan Gum** is a real treasure for pastry lovers, a gelling agent of vegetable origin obtained through bacterial fermentation. At first glance, it may resemble agar-agar, but it has a characteristic that makes it stand out: it withstands higher temperatures! This means that you can create perfect gelatins for bakeable fillings without worrying about them melting in the process.

Wondering how to achieve this magic in your kitchen? It's simple. It all starts by mixing the **Gellan Gum** with cold liquid and then heating it until it comes to a boil, while stirring, of course. The magical gelling happens quickly between 70-80°C, and that is precisely what we need for our recipe.

In our **Extra Amer 67% Chocolate Gelée**, **Valrhona** chocolate takes center stage. This exceptional chocolate, with 67% cocoa, brings an intense and deep flavor that combines perfectly with the unique texture offered by **Gellan Gum**. The result is a chocolate jelly with a bitter and rich taste that will awaken your taste buds.

But the best thing about this recipe is its versatility. Once you have your **Extra Amer 67% Chocolate Gelées** ready, you can incorporate them into any cake batter you like. Imagine a chocolate jelly insert in your favorite cake. The possibilities are endless!

So, if you are passionate about baking and are looking for an innovative way to take your creations to the next level, don't hesitate to try this recipe inspired by our **Gellan Gum**.

Turn your desserts into masterpieces and delight your guests with the delicious taste and the surprising texture that only Gellan gum can provide. **Gellan Gum** can offer.

Get ready to be the star chef in your kitchen!

Chocolate Gelée Extra Amer 67%.

Ingredientes

- ☐ 400 g UHT whole milk
- ☐ 70 g Crystal sugar
- ☐ 4 g Gellan gum
- ☐ 230 g Chocolate Extra Amer 67%.

Elaboración

- ☐ 1 Beat the Gellan Gum with all the ingredients when cold.
- ☐ 2 Bring to a boil, emulsify over the chocolate.
- ☐ 3 Pour rapidly above 65 °C
- ☐ 4 Allow to gel.