

GELLAN GUM Recipes

An original École Valrhona recipe



Pear Jelly Insert

- 400 g Williams pear purée
- 100 g Water
- 6 g SOSA Gellan Gum
- 100 g Sugar

Mix all the ingredients with the Gellan Gum while still cold.
Bring to the boil and immediately pour out.

Tip: This fruit jelly withstands baking and can therefore be used in cakes.

Banana Jelly Insert

- 400 g Banana purée
- 150 g Water
- 4 g SOSA Gellan Gum
- 50 g Sugar

Mix all the ingredients with the Gellan Gum while still cold.
Bring to the boil and immediately pour out.

Tip: This fruit jelly withstands baking and can therefore be used in cakes.

GELLAN GUM Recipes

An original École Valrhona recipe



Raspberry Jelly Insert

200 g Raspberry purée
100 g Water
8 g SOSA Gellan Gum
100 g Sugar

Mix all the ingredients with the Gellan Gum while still cold.
Bring to the boil and immediately pour out.

Tip: This fruit jelly withstands baking and can therefore be used in cakes.

Passion Fruit Jelly Insert

150 g Passion fruit purée
250 g Water
8 g SOSA Gellan Gum
80 g Sugar

Mix all the ingredients with the Gellan Gum while still cold.
Bring to the boil and pour out.

Note: This fruit jelly withstands baking and can therefore be used in cakes.
This recipe also works with yuzu purée.