



## FRUTTAMIA GEL 6

Powder mix made from dried lemon juice. In pastry-making, it can be used to create sauce made from blended fruit or fruit purée, as well as to preserve fruit salad. You can also use FRUTTAMIA GEL to make a gelatin which can be combined with whole or chunky fruit and used as a delicious topping for ice cream and frozen yogurt.

### PRODUCT DETAILS

COD 01070657

### CLAIMS

### ALLERGENS / CONTAMINATIONS

#### CONTAMINATIONS



### DIRECTIONS FOR USE

1. To realize a sauce which incorporate the whole fruit or pieces destined to the decoration of ice-cream cups, soft ice-cream and frozen yogurt:

FRUTTAMIA GEL \_\_\_\_\_ g 60

sugar \_\_\_\_\_ g 150

boiling water \_\_\_\_\_ g 300

fresh fruit in pieces \_\_\_\_\_ g 500

2. For a better preservation of fruit salads:

FRUTTAMIA GEL \_\_\_\_\_ g 30

sugar \_\_\_\_\_ g 100

boiling water \_\_\_\_\_ g 350

fresh fruit in pieces \_\_\_\_\_ g 550

3. To realize sauces based on pureed fruit or fruit pulp:

FRUTTAMIA GEL \_\_\_\_\_ g 70

sugar \_\_\_\_\_ g 400

boiling water \_\_\_\_\_ g 150

mixed fruit or pulp \_\_\_\_\_ g 400

Mix FRUTTAMIA GEL with sugar, add the boiling water and then, to the cold mixture, incorporate fruit.

Store in refrigerator (+4°C).

Close the bag carefully after each use.

## TECHNICAL DENOMINATION

semifinished product for ice cream and pastry.