



Les Indispensables

VEGETABLE GELLING AGENT Recipes

An original École Valrhona recipe



Chocolate Jelly for Spheres

450 g	Water
25 g	COCOA POWDER
15 g	SOSA Vegetable Gelling Agent
50 g	Caster sugar
20 g	P125 CŒUR DE GUANAJA

Mix all the ingredients (except the chocolate) with the water while still cold.

Heat the mixture to 140°F (60°C) and add the chocolate.

Bring all these ingredients to the boil together. Ice at 140-150°F (60-65°C).

Tip: Do not coat products if they have reached -20°F (-30°C), as the gel will become brittle and opaque.

Ideal temperature: 0 to -4°F (-18 to -20°C).

IMPORTANT: This gelatin does not behave the same way as animal-based gelatin.