

VEGETABLE GELLING AGENT Recipes

An original École Valrhona recipe



Tea-Flavored Vegan Frosting

- 500 g Earl Grey Tea-Infused Water***
- 60 g Caster sugar**
- 15 g SOSA Vegetable Gelling Agent**

Mix all the ingredients together while cold, then bring to the boil. 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.

Earl Grey Tea-Infused Water

- 35 g Earl Grey tea**
- 620 g Water**

Infuse the tea in the hot water. Strain.