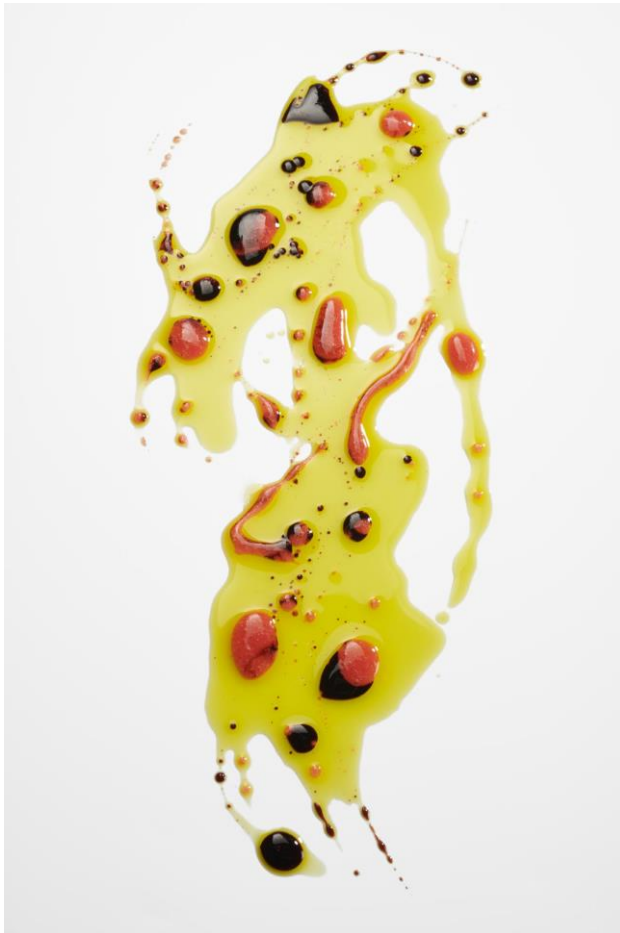


## GELESPESSA Recipes

An original École Valrhona recipe



### Balsamic, Strawberry & Pistachio Vinaigrette

- 100g Strawberry Gel\***
- 80g Balsamic Gel\*\***
- 150g Pistachio oil**

To serve, place the ingredients randomly on a plate, dish, or in a bowl.

Mix them a little or a lot, depending on the visual effect you wish to achieve.

#### \* Strawberry Gel

- 80g Strawberry purée**
- 10g Water**
- 10g Caster sugar**
- 0.5g SOSA Gelespessa**

Use the sugar and water to make a syrup. Combine with the strawberry purée, then add the Gelespessa.

Mix using an immersion blender then leave to rest for a few moments. Store in the refrigerator.

#### \*\* Balsamic Gel

- 80g Balsamic vinegar**
- 0.5g SOSA Gelespessa**

Mix the vinegar and Gelespessa together, then leave to rest.