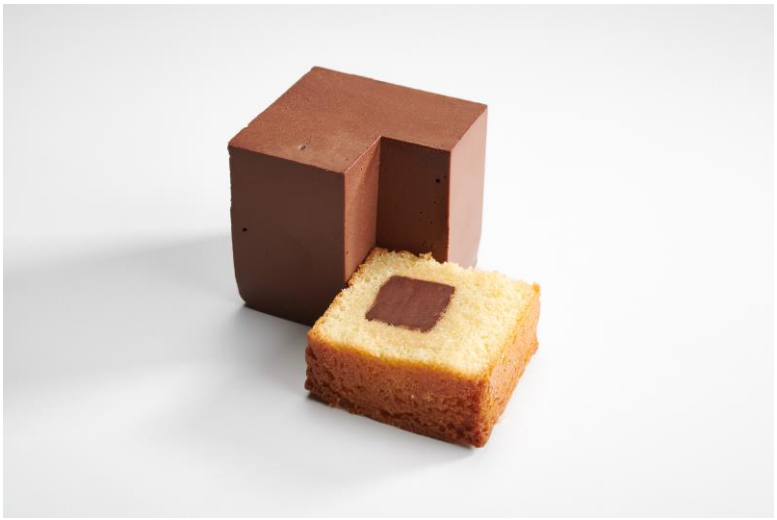
GELLAN GUM Recipes

An original École Valrhona recipe



Extra Amer 67% Chocolate Jelly

400 g	**Milk**
70 g	**Sugar**
4 g	**SOSA Gellan Gum**
230 g	**EXTRA AMER 67% CHOCOLATE**

Mix all the ingredients with the Gellan Gum while still cold.
Bring to the boil and mix with the chocolate until an emulsion forms.
Immediately pour out at a temperature of at least 150°F (65°C).
Leave to set.

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

P125 Cœur de Guanaja Jelly

400 g	**Milk**
70 g	**Sugar**
4 g	**SOSA Gellan Gum**
150 g	**P125 CŒUR DE GUANAJA**

Mix all the ingredients with the Gellan Gum while still cold.
Bring to the boil and mix with the chocolate until an emulsion forms.
Immediately pour out at a temperature of at least 150°F (65°C).
Leave to set.

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