

PURE XANTHAN GUM Recipes

An original École Valrhona recipe



Mandarin Sauce

- 500 g** Mandarin juice
- 60 g** Glucose DE 38/40
- 2 g** SOSA Pure Xanthan Gum

Use a small amount of mandarin juice to gradually dilute the Xanthan Gum. Incorporate the remainder of the mandarin juice and mix using an immersion blender if necessary.

Tip: When you mix your mandarin sauce, it might turn opaque. To reverse this, put it in a sous-vide cooker for a few moments. Once it no longer has any micro-bubbles, the sauce will go back to its original color.