

Texturas **Algin**

## Cocoanut Algin gelatine



### For the cocoanut Algin gelatine

- 500 g cocoanut milk
- 250 g water
- 36 g powdered cocoanut
- 200 g sugar
- 9 g Algin
- 2.4 g Gluco
- 50 g water

- 1 Put the cocoanut milk, the water and the powdered cocoanut into a saucepan and heat to 70 °C.
- 2 Add the sugar and Algin to the cocoanut milk and stir, then add Gluco.
- 3 Take off the heat add the water, leave to rest for 3 hours in the fridge.
- 4 Shred again and spread with combs to obtain the desired height.
- 5 Freeze and cut to the chosen size.

\* In this case it has been used combined with a cocoanut biscuit