

Texturas **Algin**

Apricot Algin gelatine



For the apricot Algin gelatine

- 400 g apricot purée
- 100 g mineral water
- 125 g sugar
- 8 g Algin
- 3 g powdered citric acid
- 3 g Gluco
- 3 g Citras

- 1 Mix the sugar with dry Algin and add to the apricot purée, Citras and water in a saucepan.
- 2 Heat stirring constantly to 70 °C approximately.
- 3 Add Gluco and the citric acid, stir.
- 4 Pour into a container and set aside 3 hours in the fridge.
- 5 Apply the blender and pour onto a mould.
- 6 Set aside at -18 °C until use.

* In this case it has been used as a filling for a hazel nut cake.