



**BRILLIANT & CLEAR**

# GELINA 100 – NEUTRAL GELLING AGENT

- Easy and reliable application
- Reheatable
- Acid-stable
- Freeze-stable
- Suitable for machines
- Transparent and clear
- High stiffness and stability with a pleasantly tender mouthfeel

**Crystal clear:**  
Gelina 100 is suitable for fine glazing through to cutting-stable tart glazes!

<b>Item-No.</b>	46320
<b>Product Description</b>	neutral gelling agent powder
<b>Basic recipe</b>	100 g powder + 400 g sugar + 1.000 ml water Mix Gelina 100 with sugar, pour into boiling water and bring to the boil. Tip: water can be replaced by fruit juice.
<b>Packaging</b>	2 x 2,5 kg PE bag in a box



For a stunning red colour and natural strawberry flavour, add Strawberry SENG (40304) at the end of the cooking time.

**Tip**



# EXOTIC FRUIT TARTS

## INGREDIENTS:

30 pieces

### Creme

33718	Creme Ideal	350 g
	Milk	1.000 g
21804	Vanille BOURBON Paste	5 g
36201	Butter shortbread tartlets	30 pcs.

### Tart glaze

	Water	500 g
46320	Gelina 100	50 g
	Sugar	200 g

## INSTRUCTIONS:

Stir all cream ingredients until smooth and spread on butter shortbread tartlets. Garnish with exotic fruits.

For the glaze, boil water, mix Gelina 100 with sugar and stir into water, bring to the boil and glaze exotic tartlets.

Use seasonal fruits and berries!

**Tip**

