

Creamy Gel

Creamy Gel is a blend of various starches that can be used hot or cold to thicken liquids and creams. Can partially or fully replace egg yolk in a recipe. The result gives a nice creamy mouthfeel.



30-60gr/l



3-100°C

Processing

- Cold and hot soluble and workable
- Mix with whisk or spatula
- Can be mixed

Application

- Cremeux
- Bavarois
- Creamy structure
- Cold crème patissière

Advantages

- Can also be dissolved and processed cold
- Replaces egg yolks as a binding agent
- Gives a creamy mouthfeel
- Can be used for both savoury and sweet creamy textures
- Alcohol- and acid-resistant
- Sugar-free

More info &
serving tips :

