



équilibrés



GLAZING

JORDI PUIGVERT

International pastry consultant - Sweet'n go



PROCESS

Process

- Mix sugar and pectin together.
- Heat SICOLY® purée or juice to 50°C with water, glucose and lemon juice (if necessary).
- Add little by little the sugar and pectin mix while whisking.
- Bring the mix to a boil while still whisking and boil for 10 seconds.
- Off the heat, add the citric solution when necessary.
- Leave to cool down in the fridge for 12 hours.
- Melt the glazing and use between 40 and 45°C (depending on each glazing texture) on a frozen entremets cake (-18°C).



TIPS :

For spray,
heat the glazing mic to 80°C before use.

You can also add colouring agents if needed.

RECIPES

Organic fruit purées and juices

Purées and juices	Purée or juice (g)	Water / juice (g)	Lemon juice (g)	Sugar (g)	Glucose syrup (g)	NH pectin (g)	Agar agar (g)	Citric solution (g)
ORGANIC Apricot	421	235	20	167	146	11		
ORGANIC Banana	379	226	40	200	130	18,5		6,5
ORGANIC Blackcurrant	362	294	20	166	147	11		
ORGANIC blood peach - Côteaux du Lyonnais - France	421	235	20	167	146	11		
ORGANIC blueberry	228	360		228	174	10		
ORGANIC green apple (Granny) - France	278	342 apple juice	22	180	168	10		
ORGANIC lemon juice	183	408		217	177	15		
ORGANIC lime juice - Brazil	183	408		217	177	15		
ORGANIC mandarin - Sicily	421	235	20	167	146	11		
ORGANIC Mango (Alphonso) - India	414	245	14	164	145	10,5		7,5
ORGANIC passion fruit - Peru	228	360		228	174	10		
ORGANIC pear (Williams) - France	421	235 jus de poire	20	167	146	11		
ORGANIC raspberry (Willamette)	430	239		170	150	8	3	
ORGANIC strawberry (Senga Sengana)	400	229	18,5	200	142	10,5		



RECIPES

No added sugar fruit and vegetable purées and juices

Purées and juices	Purée or juice (g)	Water / juice (g)	Lemon juice (g)	Sugar (g)	Glucose syrup (g)	NH pectin (g)	Agar agar (g)	Citric solution (g)
Apple green - Coteaux du Lyonnais / Rhône valley - France	278	342 apple juice	22	180	168	10		
Apple RedLove® - France	278	342g apple juice	22	180	168	10		
Apricot - Rhône valley - France	421	235	20	167	146	11		
Banana	379	226	40	200	130	18,5		6,5
Beetroot (red) - France	379	226	40	200	130	18,5		6,5
Bergamot - Sicily	183	408		217	177	15		
Blackberry	400	229	18,5	200	142	10,5		
Blackcurrant - France	362	294	20	166	147	11		
Blueberry (wild)	228	360		228	174	10		
Coconut (cream)	365	233	41	205	137	13,5	5,5	
Coconut (milk)	365	228	41	205	137	19		5
Cranberry	183	408		217	177	15		
Fig (purple)	414	245	14	164	145	10,5		7,5
Grapefruit pink	228	360		228	174	10		
Guava	421	235	20	167	146	11		
Kalamansi	183	408		217	177	15		
Kiwi with seeds - France	414	245	14	164	145	10,5		7,5
Lemon - Sicily	183	408		217	177	15		
Lemon - Spain	183	408		217	177	15		
Lime	183	408		217	177	15		
Lychee	414	245	14	164	145	10,5		7,5
Mandarin - Sicily	421	235	20	167	146	11		
Mango (Alphonso) - India	414	245	14	164	145	10,5		7,5
Melon	446	200	20	167	146	11		10
Mirabelle plum - France	362	294	20	166	147	11		
Morello cherry (Oblacinska)	362	294	20	166	147	11		
Orange - Sicily	421	235	20	167	146	11		
Orange blood - Sicily	421	235	20	167	146	11		
Passion fruit - Peru	228	360	0	228	174	10		
Peach blood - France	421	235	20	167	146	11		
Peach white - France	421	235	20	167	146	11		
Peach yellow - France	421	235	20	167	146	11		
Pear Williams - France	421	235 pear juice	20	167	146	11		
Pineapple	410	230	19,5	187	143	10,5		
Pomegranate	416	235	15	167	146	11		
Pumpkin	379	226	40	200	130	18,5		6,5
Quince	414	245	14	164	145	10,5		7,5
Raspberry (Willamette + Mecker)	430	239		170	150	8	3	

RECIPES

Purées and juices	Purée or juice (g)	Water / juice (g)	Lemon juice (g)	Sugar (g)	Glucose syrup (g)	NH pectin (g)	Agar agar (g)	Citric solution (g)
Red currant - France	228	360		228	174	10		
Red fruits (Strawberry, raspberry, redcurrant, blackberry, morello cherry)	228	360		228	174	10		
Rhubarb	218	344		255	165	18		
Strawberry (Mara des bois) - France	400	229	18,5	200	142	10,5		
Strawberry (Mix of 4 varieties)	400	229	18,5	200	142	10,5		
Strawberry (Senga Sengana)	400	229	18,5	200	142	10,5		
Strawberry (Wild)	400	229	18,5	200	142	10,5		
Sudachi - Japan	183	408		217	177	15		
Yuzu - Japan	183	408		217	177	15		





SAS SICA SICODIS
475, route de Mornant
69440 Saint Laurent d'Agnay - FRANCE

Tél : +33 478 48 30 50

www.sicoly.com