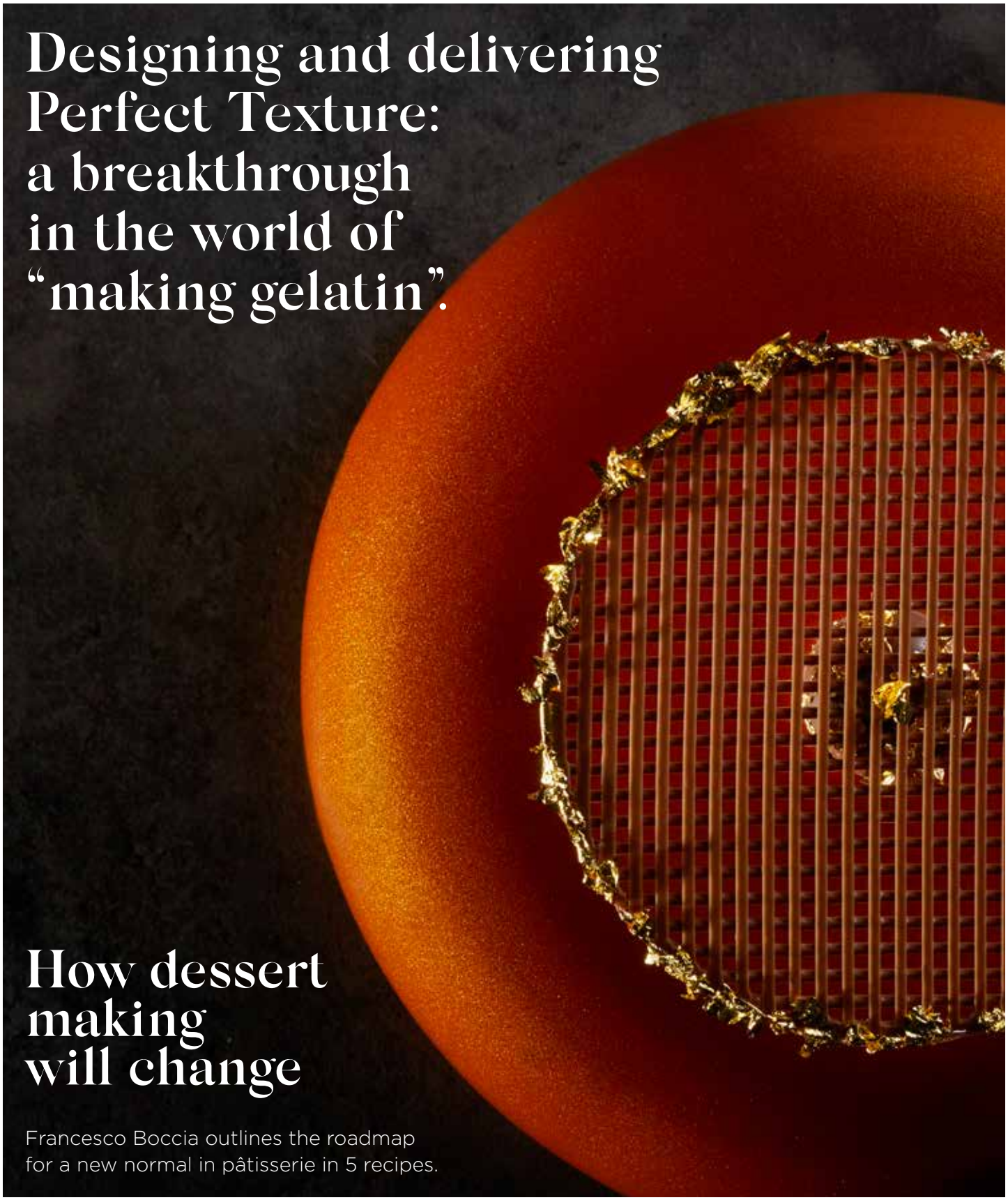
Gelecta

Designing and delivering Perfect Texture: a breakthrough in the world of “making gelatin”.



How dessert making will change

Francesco Boccia outlines the roadmap for a new normal in pâtisserie in 5 recipes.

CREATING THE RIGHT TEXTURE MAKES THE DIFFERENCE. BUT CREATING THE PERFECT TEXTURE IS A WHOLE OTHER STORY.

The gelatin revolution in pastry

GELECTA is **ACTIVE POWDER GELATIN**,
the technological innovation that delivers “perfect texture” in desserts. GELECTA changes the way of making gelatin for ever.

GELECTA is a 100% pure animal gelatin in granular form which can be used “as is” in important pastry preparations, as it requires no pre-hydration. With Gelecta, for the first time gelatin becomes a pure ingredient which does not need to be mixed with water before it is used in a recipe.

THE ADVANTAGES OF USING GELECTA COMPARED TO CONVENTIONAL LEAF AND POWDERED GELATINS
As is: it is used directly in a recipe, without needing to be dissolved in water beforehand.

As necessary: you only use as much as you need in order to obtain the right texture for each different preparation, with no wastage.

When needed: the gelatin no longer has to be prepared in advance. You use it when necessary and required by the recipe.
No more additional low-added-value production processes ever again.

HOW IT IS USED
As is in the recipe: hot and without pre-hydration.
As necessary: depending on the texture you want.
When needed: during the preparation of the recipe, and not in any additional preparations. Of course, it can also be used applying the pre-hydration procedure that is normally required with other gelatins.

As it is a 100% pure gelatin, GELECTA needs to work (activate) at temperatures of >= 30°C.
For more information, see the recipes in this brochure.

WHERE GELECTA IS USED
Like every gelatin, GELECTA can be used in all preparations that need a texture which will remain stable over time and with the right consistency: for example, Pastry Cream, Mousse, Crème Anglaise, Glazes, Aspic, Jelly, Ganache and pastry.

Gelecta, for perfect texture.

WHAT MAKES GELECTA UNIQUE

GELECTA is an ***"Active Powder Gelatin"***, a new category of gelatins specifically designed for a perfectly-defined texture.
In technological terms in fact, the right distance has been obtained between the molecules of gelatin in order to completely and immediately "LOCK IN" the molecules of water.
This special property makes the molecules of gelatin "thirsty", and capable of bonding with the smallest and most remote molecule of free water contained in a recipe. In essence, as from today the process by which "gelatin is made" in pastry is changing completely: **from reactive** - the gelatin waits for the water to become active - ***to proactive*** - the gelatin finds the water in the recipe and bonds with it.

WHY PASTRY CHEFS SHOULD USE GELECTA
Use GELECTA to achieve perfect texture and eliminate processing that provides no added value, meaning you can concentrate on what really matters and makes the difference in the end product: TASTE, CONSISTENCY AND CREATIVITY.

WHAT ARE THE POSITIVE IMPACTS OF GELECTA IN THE KITCHEN

• PRODUCTION
+ efficiency + performance
Shorter recipe processing times, because it eliminates additional low-added-value preparation work. It also eliminates the risk of adding excess free water (product life).
• PRESERVATION
+ efficiency - risks
No preparation required, so no refrigeration (mass of gelatin). Less space occupied in the cold store, and no bacterial growth or health risk.
• WORK
+ efficiency + creativity
Less manpower required, so the pastry chef can concentrate on the added-value elements in the recipe and on creativity.

• WASTAGE
+ efficiency - hidden costs
Used directly in the recipe it produces no waste or unused amounts of gelatin at the end of the day.

FOOD SAFETY AND HYGIENE

A dry, powder product like Gelecta in a reclosable canister complies with the strictest and most precise health and hygiene standards. Furthermore, the fact that Gelecta can be added directly to a recipe with no previous handling or processing means that food safety and hygiene regulations are fully complied with in terms of contamination and risk of bacterial growth.
Gelecta therefore entails no critical self-regulation or risk area issues in the kitchen.

Food safety and hygiene risk analysis

	LEAVES	GELECTA
DOSAGE AND IMMERSION	Contact with the food during removal of the leaves from the package, dosage and immersion into water	No contact with the food
REMOVAL AND SQUEEZING	Contact with the food during removal from the wet mass and squeezing to eliminate excess water	No contact with the food
STORAGE OF GELATINOUS MASS	Risk of bacterial growth and contamination of the gelatinous mass during storage in the fridge	No storage of a gelatinous mass
STORAGE	Non-reclosable package and extensive contamination surface	Canisters reclosable after use

"As well as fulfilling current mandatory traceability (EC Reg. 178/2002) and food safety and hygiene (EC Reg. 852/2004 and EC Reg. 853/2004) requirements, Italgel is certified in conformity with the voluntary ISO 22005 (traceability/internal traceability), ISO 9001 (Quality) and BRC (Food Safety and Quality) Food Safety and Quality Standards".

WHY GELECTA IS FUNDAMENTAL TO THE CREATION OF PERFECT TEXTURE

Gelatin is one of the basic and most used ingredients in pastry and dessert making. As a matter of fact, it is so widely used that it is almost taken for granted and trivialized.
However, gelatin is the ingredient responsible for one of the most important aspects of a pastry product:
the **texture**. And if gelatin provides a dessert with texture, GELECTA provides the perfect texture.
This perfection is possible because GELECTA - used as is - delivers:
greater precision
milligram-perfect measurement of the amount to add to a recipe to obtain the right consistency in the end product and repeat it with each new preparation.
The same perfect texture can always be achieved for that type of preparation.
greater stability
no excess water is involved (no pre-hydration), so the texture is more stable and able to remain intact over time and at the different temperatures a dessert is subjected to (+4°C and room temperature). For example, stability and duration of performance are crucial in food takeaway and delivery.
greater food safety
working in total safety eliminates many of the risks of contamination and bacterial growth.

Designing a revolution with Master pastry chef Boccia.

The idea for the GELECTA project was conceived early in 2019, when World Pastry Chef Champion Francesco Boccia met Italgel's Research Centre team in Alba, in the Langhe (UNESCO World Heritage site) in Piedmont, to talk about the importance of finding the perfect texture in every different creation, and the role of gelatin in achieving that goal. First Italgel asked Francesco to define perfect texture for a pastry chef.

This was the brief that inspired the challenge: revolutionize the "way of making gelatin" in pastry to help chefs create perfect texture simply and precisely.

After an intensive year of research and development, Francesco and Italgel created GELECTA, the product for perfect texture.

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Texture is consistency of flavour.
And perfect consistency is what makes it possible to give that taste substance within the context of the creative idea of a dessert. So it is the intimate synthesis of flavour, substance and creativity. This is what perfect texture is really about. And it is therefore essential in achieving the goal of pastry chefs: the experiencing of “real pleasure” on tasting their sweet creation.

Francesco Boccia

Francesco Boccia

Best pastry chef in the world

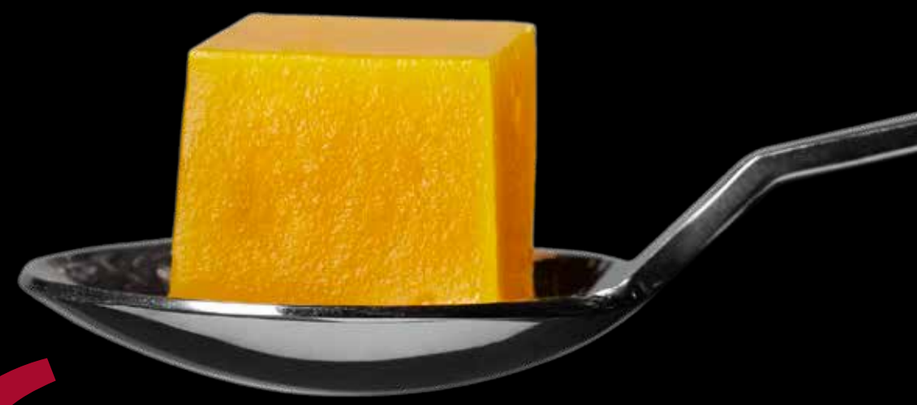
Born into the world of pastry making, Francesco Boccia discovered his passion for the craft at a very early age. He graduated from the I.P.S.A.R. hotel school in Ottaviano (Naples) with top marks, presenting a dissertation on the very subject of pastry-making. A predilection for this world and the desire to engage with other contexts led him to enrol in a “Food Technology” degree course at Federico II University in Naples, and subsequently to take part in national and international competitions and events.

At the age of just 21 he won the “Italian Junior Pastry Making Championship”, and in 2010 he decided to put himself to the test in the “World Chocolate Masters”, competing against the finest chocolatiers in the world.

He won the selection in Naples, where he received 2 special awards before going on to be placed second in the Italian final for the World Chocolate Masters, finishing just 0.5 points behind the eventual winner. In 2012 he took part in the Italian selection for the “Coupe du Monde de la Patisserie”; he was proclaimed senior Italian pastry making champion 2012, and was awarded the press prize for the best dessert. He went on to represent Italy at the World Cup in Lyons on January 27th 2013, winning the bronze medal behind France and Japan.

In January 2014 he won the Italian Pastry Making Championships, and the right to enter the world final. In January 2015 he won the World Pastry Making Championships in Lyons with the Italian team, which was awarded the “Vase de Sèvres” by the President of the French Republic and the prize for “Innovation” by the organization.

He was made an “Honorary Academic” for merit and an official member of the Italian Master Pastry Chefs Academy AMPI during its XXII Technical Symposium, and on the same occasion was awarded the Academy’s Gold Medal for his victory at the Coupe du Monde de la Patisserie.



texture makes taste exciting

Techniques and preparations for creating perfect texture in the most important pastry and dessert making applications.

It has been scientifically proven that the texture of a sweet has a direct impact on the perception of flavour. The tsunami of sensations the pastry chef wants to convey to his customers in an emotional experience is not just the result of lengthy fine-tuning of flavours. First and foremost it is the pursuit of the right consistency for that flavour.

The perception of taste, or sensory experience, goes far beyond flavour. Consistency has a marked influence on how we perceive what we put into our mouths, and on the sensation this arouses.
So it can be said that texture is the materialization of flavour which enables us to enjoy a full sensory experience. If flavour is pleasure, **texture transforms that moment of pleasure into pure ecstasy.**
That is how important texture is to pastry products. If pastry chefs want their creation to be memorable, they have to deliver perfect texture.

GELECTA helps pastry chefs find the precise texture to perfectly enhance that flavour quickly and easily. This is possible because GELECTA is a 100% pure gelatin and is used in recipes as is, with no pre-hydration. In fact, the amount of water added to a recipe through the pre-hydration process used with leaf and any other gelatin in powder form may be hard to calculate, and this affects the desired outcome and the performance in terms of texture.

Switching to Gelecta is easy!

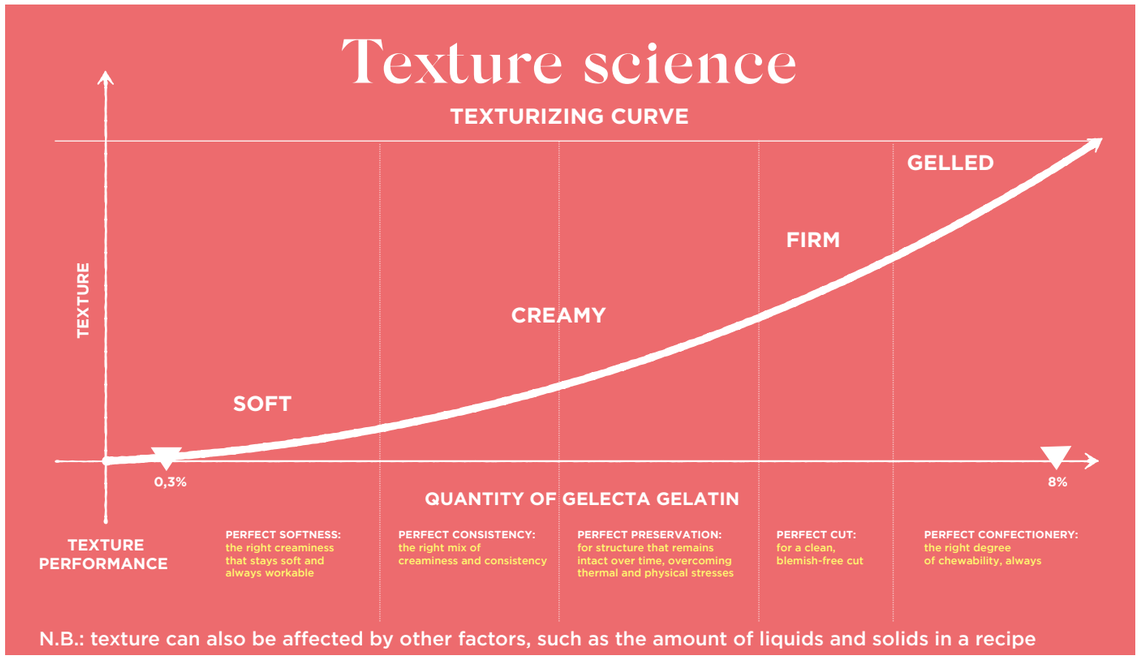
CONVERTING CONVENTIONAL AMOUNTS TO GRAMS OF ACTIVE POWDER GELATIN.

Type of Gelatin	**Unit weight in grams**	**Use with pre-hydration** Conversion to grams of Gelecta	**Use without pre-hydration*** Conversion to grams of Gelecta
Gold Leaf	1 leaf - 2.0 g	~2.50 g of Gelecta	~2.25 g of Gelecta
Silver Leaf	1 leaf - 2.5 g	~2.50 g of Gelecta	~2.25 g of Gelecta
Bronze Leaf	1 leaf - 5.0 g	~2.50 g of Gelecta	~2.25 g of Gelecta
Powder, 100 Bloom	1 g	~0.41 g of Gelecta	~0.37 g of Gelecta
Powder, 170 Bloom	1 g	1.00 g of Gelecta	~0.90 g of Gelecta
Powder, 200 Bloom	1 g	~1.25 g of Gelecta	~1.13 g of Gelecta
Powder, 220 Bloom	1 g	~1.39 g of Gelecta	~1.25 g of Gelecta

*** Using Gelecta without pre-hydration, the amount needed to obtain the required texture is c.10% less than when using Gelecta - or other Gelatins - with pre-hydration (the water added affects the result).**

GELECTA creates different degrees of texture with extreme precision and simplicity, from soft through creamy to firm, depending on the amount of product added to the recipe.
Although texture depends on several factors, such as the quantity and type of solids and liquids in a recipe, GELECTA optimizes the sensory function and improves performance (perfect cut, maintenance of structure over time, the right degree of creaminess and softness, etc...)

Texture science



N.B.: texture can also be affected by other factors, such as the amount of liquids and solids in a recipe

Gelecta in the main preparations in pâtisserie

custard

Ingredients:

1000 g fresh whole milk
300 g sugar
400 g egg yolks
100 g rice starch
Grated zest of 1 lemon
2 vanilla pods
9 g GELECTA

Method:

Whisk the egg whites in a basin with the starch and sugar.
Boil the milk with the flavourings. Pour the boiling milk onto the yolks in stages, mixing with a whisk, and add the gelatin powder.
Heat to 83°C, whisk and cool rapidly covered with cling film.

lemon curd cream

Ingredients:

250g lemon juice • 340 g sugar • 55 g dextrose • 450 g whole eggs • 450 g cubed cold butter 82% • 12 g GELECTA • 15 g grated zest of organic lemons • 60 g fresh cream 35% fat • 75 g cocoa butter.

Method:

Whisk the eggs, sugar and cream. Heat to 85°C and add the gelatin powder, mixing well. Pour a little of the mixture onto the ground cocoa butter. Wait for a few moments, then start to emulsify using a hand blender. Continue blending, adding the remaining egg mixture.
Add the frozen butter in cubes at -18°C, continuing to use the immersion blender, then add the cold lemon zest and juice. Cool to 4°C and leave to crystallize for 12 hours.
Whip lightly in the mixer and use.

dark chocolate crémeux

Ingredients:

398 g fresh cream 35% • 230 g fresh whole milk • 53 g glucose syrup 40 DE • 72 g egg yolks • 279 g dark chocolate coating 70% • 5 g GELECTA

Method:

Heat the milk and cream to 85°C, and emulsify the yolks and glucose syrup.
Pour part of the boiling mixture onto the egg yolks, and blend. Combine all the liquids little by little, and heat to 82°C. Add the gelatin, and pour onto the coating, mixing using a hand blender.

cocoa glaze

Ingredients:

200 g water
250 g cream 35%
100 g dextrose
125 g cocoa 22/24
125 g glucose syrup 42 DE
200 g granulated sugar
25 g GELECTA
200 g neutral gelatin

Method:

Boil the water, cream and sugars, and add the cocoa, mixing with a whisk. Leave at boiling point for 1 minute, add the gelatin in powder and the neutral gelatin, and dissolve everything well in a mixer; sift using a fine mesh sieve, and leave overnight in the fridge before using.

whipped white chocolate ganache

Ingredients:

310 g fresh whole milk
10 g GELECTA
380 g white chocolate
500 g fresh cream 35%

Method:

Boil the milk and pour onto the chocolate and gelatin powder.
Let the chocolate melt, and remove part of the milk to start to create a bright, elastic emulsion with the spatula. Add the milk little by little, starting to whisk with a blender.
Drizzle in the cold cream, continuing to emulsify with the blender, and leave in the fridge for 12 hours to crystallize before using. Whip in the planetary mixer with the beater at medium speed until the texture is creamy and firm.

chocolate mousse

Ingredients:

140 g water • 150 g dark chocolate coating 67% • 50 g sugar
• 3 g GELECTA • 190 g fresh cream 35% fat

Method:

Heat the water and sugar to 80°C and add the gelatin powder, mixing with a hand blender. Pour in stages onto the chocolate, mixing first with a spatula, and then with a hand blender, creating a bright, elastic emulsion. When the mixture is at 37°C, lighten with the semi-whipped cream.

fruit mousse

Ingredients:

40 g isomalt • 115 g dextrose • 95 g trehalose • 70g water • 165 g pasteurized egg white
• 450 g strawberry purée • 3 g albumin • 11 g GELECTA

Method:

Heat the water and sugar to 121°C, pour onto the egg whites and albumin, whisking with an immersion blender. Heat the fruit purée to 75°C, pour in the gelatin, and mix well. Add the remaining mixture, and whip in the planetary until the texture is foamy; use immediately.

caramel

Ingredients:

155 g sugar • 25 g water • 75 g glucose syrup 42 DE • 200 g fresh cream 35%
• 1 Tahiti vanilla pod • 100 g fresh butter 82% • 30 g milk • 1 g salt • 6 g GELECTA • 30 g cocoa butter

Method:

Caramelize the sugar, water and glucose syrup at 190°C. Decoct with the boiling cream mixed earlier with the vanilla, gelatin in powder, milk and salt. Finally add the butter in cubes and the cocoa butter, continuing to mix until it has emulsified completely. Leave it at 4°C for 12 hours to crystallize before using.

strawberry and raspberry jelly

Ingredients:

30 g raspberry extra jam
5 g GELECTA
180 g strawberry purée
5 g lemon juice

Method:

Heat the strawberry purée with the gelatin in powder to 45°C and mix well. Add the jam and lemon juice, mixing until the jam has dissolved.

Gelecta and Francesco Boccia

Artistic inspiration shows the way to a new normal in pâtisserie

“Pâtisserie has always been about “knowing” how to create a dessert as a moment of pure pleasure.
It is an artistic process that depends on having the creative ability to generate an idea, and knowing how to deliver it by combining flavours and consistencies. All this is done so as to create that unique moment. This is the know-how of Artisan Pâtisserie. This is what we expect from a Pâtissier, always.
At a time like this, when restarting means necessarily prioritizing essential, everyday dessert making, Gelecta and Francesco Boccia want to support Pâtissiers in seeking a new normal by suggesting a direction they could take to continue expressing their Art, Ideas and know-how, while never forgetting the final goal: the pursuit of that moment of pure pleasure. Pâtisserie will only find renewal by continuing to express itself freely and artistically.
This is what we wish for all the Pâtissiers in the world.”

“sinfonia

Like the notes in a sweet melody, this dessert is a gentle sequence of flavours that take us back in time to our childhood, when the combination of caramel and chocolate made us inordinately happy and satisfied, only to make us then feel a little guilty. But immediately afterwards those sensations are rounded off harmoniously by new exotic, aromatic combinations of yuzu and mango.

CARAMEL

Ingredients:
155 g sugar
25 g water
75 g glucose syrup 42 DE
200 g fresh cream 35%
1 Tahiti vanilla pod
100 g fresh butter 82%
30 g milk
1 g salt
6 g GELECTA
30 g cocoa butter

Method:
Caramelize the sugar, water and glucose syrup at 190°C. Decoct with the boiling cream mixed earlier with the vanilla, gelatin in powder, milk and salt. Finally add the butter in cubes and the cocoa butter, continuing to mix until it has emulsified completely.

MIRROR GLAZE

Ingredients:
205 g water
250 g sugar
250 g glucose
17 g GELECTA
155 g condensed milk
115 g cocoa butter
1.5 g water-soluble orange food colouring powder
0.2 g brown food colouring powder
0.1 g black food colouring powder
1 g egg yellow food colouring powder
5 g metallic gold powder

Method:
Heat the water to 60°C and add the gelatin powder and the colourings. Add the sugar and glucose syrup, return to 70°C and pour onto the rest of the ingredients, emulsifying with a hand blender. Cool rapidly down to 4°C and leave for 12 hours at +4°C to crystallize. Use at 30°C.

MANGO, YUZU AND BANANA JELLY

Ingredients:
210 g mango purée
125 g yuzu purée
85 g banana purée
50 g sugar
0.2 g salt
9 g GELECTA
2 g lime zest

Method:
Heat the fruit pulp to 45°C.
Add the remaining ingredients and whisk to dissolve everything well.

MILK CHOCOLATE MOUSSE

Ingredients:
311 g Vidamà 42% milk coating
460 g fresh cream 35%
73 g granulated sugar
26 g pasteurized whole eggs
94 g pasteurized egg yolks
6 g GELECTA
30 g water

Method:
Melt the coating at 45°C. Heat the eggs, yolks, water, gelatin and sugar to 60°C. Mix and beat until the mass has reached 35-40°C. Whip the soft cream, and lighten the coating with approx. 1/3 of the cream, mixing well. Add the pâte à bombe and finish with the remaining cream.

CRUNCHY BASE

Ingredients:
60 g Morogoro 38% milk coating
30 g rice oil
55 g flaked and calibrated crisp shortcrust
80 g Pailleté feuilletine

Method:
Melt the chocolate at 45°C, and mix it together with the oil with a spatula in a bowl. Then pour the mix onto the other ingredients and blend. Spread into a round 5 mm-thick plexiglass frame with a diameter of 16 cm positioned on Silpat. Remove the frame and freeze.

SHORTCRUST PASTRY FOR THE CRUNCHY BASE

Ingredients:

1000 g flour W 170
150 g whole eggs
500 g fresh butter 82%
450 g icing sugar
5 g salt

Method:

Work the butter with sugar in a planetary bowl with the shield. Dissolve the salt in the eggs, and add little by little without beating. When the mass is uniform, add the sifted flour. Work lightly until the dough is well combined. Store in the fridge for 12 hours covered by film. Roll out the dough to a thickness of 2.5 mm and cook for 20-25 minutes at 160°C. Once it is cooked, chop it up into regular, calibrated pieces.

MILK CHOCOLATE AND VANILLA SPONGE

Ingredients:

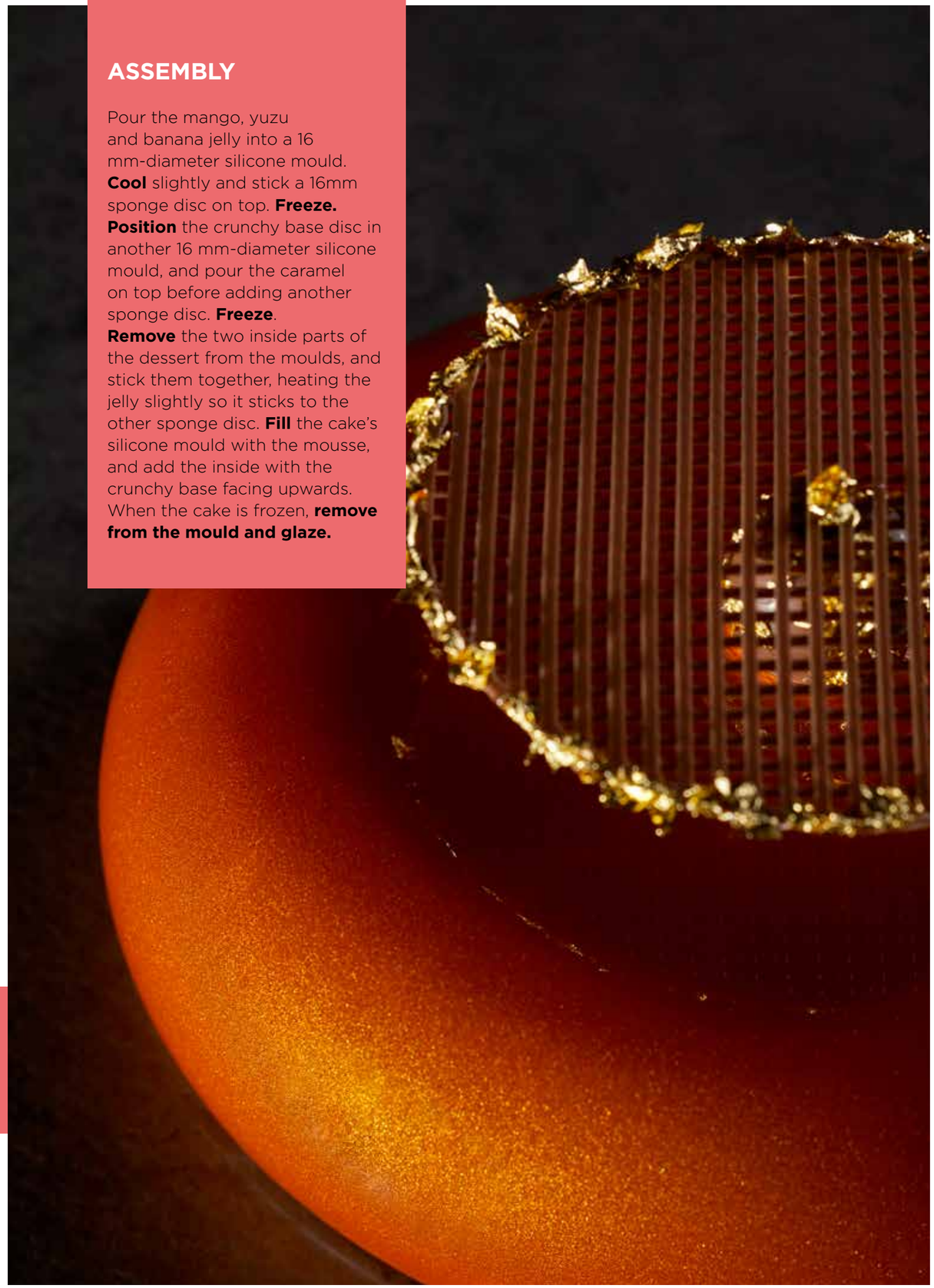
90 g egg yolks
50 g water
150 g seed oil
200 g white coating
2 vanilla pods
60 g corn starch
150 g flour W 170
5 g baking powder
400 g egg white
200 g sugar

Method:

Put the yolks in a carafe. Mix and drizzle on the water, followed by the oil and finally the melted coating so as to make a smooth and elastic uniform mixture. Beat the egg whites with the sugar, and sift the powders. Combine the mixes, and spread into an 8 mm-thick baking tin. Cook at 190°C for 14 minutes in a fan-assisted oven with the valve open.

ASSEMBLY

Pour the mango, yuzu and banana jelly into a 16 mm-diameter silicone mould. **Cool** slightly and stick a 16mm sponge disc on top. **Freeze.** **Position** the crunchy base disc in another 16 mm-diameter silicone mould, and pour the caramel on top before adding another sponge disc. **Freeze**.
Remove the two inside parts of the dessert from the moulds, and stick them together, heating the jelly slightly so it sticks to the other sponge disc. **Fill** the cake's silicone mould with the mousse, and add the inside with the crunchy base facing upwards. When the cake is frozen, **remove from the mould and glaze.**



“pure white and beyond

Simply a celebration of purity, because white never has anything to hide. It is quite simply clarity. Yet inside it conceals a ferment of remarkable, perfectly balanced flavours. The elegance of the sweet almond merges with the impact of the lime, and then the acidity of the red fruit, creating a contrasting mix that is fresh, sublime and entirely unexpected.

ASSEMBLY

Pour the jelly into 4 cm-diameter cylindrical moulds and freeze.
Pour the blancmange into the silicone mould, add the frozen fruit interior, more blancmange and finally the meringue with the smooth side facing upwards. **Freeze**.
Remove the single-serve portion from the mould, glaze and decorate.

ALMOND AND LIME BLANCMANGE

Ingredients:
145 g milk
3 g grated lime zest
40 g sugar
40 g dextrose
1 vanilla pod
70 g Val di Noto almond cream
7 g GELECTA
370 g semi-whipped fresh cream

Method:
Infuse the lime zest with the milk in the fridge for 12 hours at 4°C. Filter and heat the milk to 50°C, pour in the gelatin and sugars, mixing with an immersion blender to dissolve everything well. Add the liquid to the almond cream in 2-3 stages, creating a bright, elastic emulsion. When the emulsion is at 30°C, lighten with the semi-whipped cream.

JELLIED STRAWBERRY AND RASPBERRY COULIS

Ingredients:
30 g raspberry extra jam
5 g GELECTA
180 g strawberry purée
5 g lemon juice

Method:
Heat the strawberry purée with the powdered gelatin to 45°C and mix well. Add the jam and lemon juice, mixing until the jam has dissolved.

FRENCH MERINGUE

Ingredients:
100 g fresh egg white
250 g granulated sugar
50 g granulated sugar (to add at end of whipping)

Method:
With the whisk in the bowl of a planetary mixer, heat the egg whites to 25°C and combine with the first part of the sugar. Whisk for approx. 10 minutes at medium speed, and add the remaining sugar. Leave it turning for several seconds before removing the meringue. With nozzle no.8, prepare discs which will be used as the base for the single-serve portion. Add the roughly ground roasted almonds onto the meringue before cooking. Bake in the oven for 2-3 hours at 85°C. Waterproof in the cocoa butter before using.

MIRROR GLAZE

Ingredients:
205 g water
250 g sugar
250 g glucose
17 g GELECTA
155 g condensed milk
115 g cocoa butter
2 g di water-soluble white food colouring powder

Method:
Heat the water to 60°C and add the gelatin powder and colourings. Add the sugar and glucose syrup, return to 70°C and pour onto the rest of the ingredients, emulsifying with a hand blender. Cool rapidly down to 4°C and leave for 12 hours at +4°C to crystallize. Use at 30°C.

“golosa

Golosa is the pursuit of “sheer pleasure”, like a wild, raging love affair. The unpredictable relationship that exists between the creaminess, crunchiness and meltiness of this creation is capable of treating the senses to a unique emotion with each mouthful.

MILK CHOCOLATE MOUSSE

Ingredients:
280 g crème anglaise
180 g Morogoro 42% milk chocolate
6 g GELECTA
300 g fresh cream 35% fat

Method:
Add the gelatin into the hot crème anglaise, and mix well to make it dissolve.
Pour the crème anglaise onto the chocolate in several stages, mixing well, first with a spatula and then with a hand blender to create a bright, elastic emulsion.
Continue to emulsify. When the mixture is at 30°C, lighten with the semi-whipped cream.
Pour into the silicone moulds and freeze.

CHOCOLATE MIX SPRAY

Ingredients:
120 g Sur del Lago 72% dark chocolate
80 g cocoa butter

Method:
Melt the ingredients separately at 45°C, combine and keep at 35°C.

CHOCOLATE CARAMEL

Ingredients:
140 g sugar
30 g water
50 g butter
270 g liquid cream 35%
30 g fresh whole milk
20 g glucose syrup
1g salt
5 g vanilla paste
220 g Vidamà 42% milk chocolate
5 g GELECTA

Method:
Caramelize the water with the sugar at 190°C.
Decoct with the cream heated together with the vanilla paste, milk, glucose, gelatin and salt. Pour the mixture onto the ground chocolate in 3-4 stages, emulsifying with a hand blender until it is completely emulsified.
Transfer into a pastry bag, and cool down to 4°C. Keep in the fridge until it is time to use it.

CRÈME ANGLAISE

Ingredients:
415 g milk
35 g granulated sugar
55 g dextrose
140 g egg yolks

Method:
Boil the milk while beating the eggs with the dextrose and sugar with the help of a whisk.
Pour the boiling milk onto the mixture in 3-4 stages while continuing to whisk. Cook at 82-85°C and use.

ASSEMBLY

Spray the chocolate mix into the shortcrust pastry tartlets. **Cover** to 2/3 with the caramel. **Glaze** the domes with the cocoa glaze and position them on the tartlets. **Decorate** with the meringue.

MERINGUE FOR DECORATION

Ingredients:

100 g fresh or freeze-dried egg white
250 g fine granulated sugar
50 g fine granulated sugar (to add at end of whipping)
cocoa gruè to taste

Method:

Beat the egg whites with the larger amount of sugar. Then add the remaining sugar to the planetary, mix for a short time and complete the mixing with the spatula. Prepare with scored nozzle no.5 and sprinkle with cocoa gruè. Bake for 1.5 hours at 85°C.

COCOA GLAZE

Ingredients:

200 g water
250 g cream 35%
100 g dextrose
125 g cocoa 22/24
125 g glucose syrup 42 DE
200 g granulated sugar
25 g GELECTA
200 g neutral gelatin

Method:

Boil the water, cream and sugars, and add the cocoa, mixing with a whisk. Boil for 1 minute, add the powdered and neutral gelatins, and dissolve everything well in a mixer. Sift in a fine mesh sieve, and leave in the fridge overnight before using.

“the unexpected italian espresso

A dessert that is like a treasure chest encapsulating the most celebrated of Italian rituals: espresso coffee. Alternating airy and creamy structures inside bring out the power of the critical ingredient, and merge with a sweet citrus-scented alcoholic note.

COFFEE CRÉMEUX

Ingredients:
250 g fresh whole milk
140 g egg yolks
60 g sugar
80 g dextrose
450 g cream
7 g ground coffee powder
6 g soluble coffee
10 g GELECTA

Method:
Boil the milk and cream, and add the powdered and soluble coffee. Infuse for 15 minutes covered by film. Pour the boiling milk and cream gradually onto the yolks, using a double fine-mesh strainer to filter, and mix with a whisk. Cook everything to 84°C and add the gelatin powder, mixing well.

DARK 68% CHOCOLATE MOUSSE

Ingredients:
270 g base crème anglaise
225 g Vidamà 68% dark chocolate coating
315 g fresh cream 35%
3 g GELECTA

Method:
Add the gelatin to the hot crème anglaise, and dissolve it well using an immersion blender. Then add the chocolate so as to form a bright, elastic centre, refining the emulsion with a mixer. When the mixture is at 38°C, lighten with the semi-whipped cream.

DARK CHOCOLATE GLAZE

Ingredients:
310 g UHT cream 35%
120 g condensed milk
40 g dextrose
125 g glucose syrup 42 DE
300 g Arriba 56% dark chocolate
9 g GELECTA
40 g water
50 g neutral gelatin

Method:
Heat the cream, water, condensed milk, dextrose, neutral gelatin and gelatin in powder to 45°C and emulsify using a mixer together with the chocolate melted to 45°C. Quickly cool to 4°C, and leave in the fridge for 12 hours. Use at 31-32°C.

GRAND MARNIER GANACHE

Ingredients:
310 g fresh whole milk
10 g GELECTA
380 g white chocolate
500 g fresh cream 35%
80 g Grand Marnier 50° extract

Method:
Boil the milk, add the gelatin and pour onto the chocolate. Let the chocolate melt, and remove part of the milk to start creating a bright, elastic emulsion with the spatula. Add the milk little by little, starting to whisk with the blender. Drizzle on the cold cream, continuing to emulsify with the blender. Leave to crystallize in the fridge for 12 hours before using. Add the Grand Marnier extract and whisk with the beater in the planetary at medium speed until creamy and firm.

CHOCOLATE SPONGE

Ingredients:

310 g whole eggs
155 g sucrose (for the whole eggs)
35 g acacia honey
20 g cocoa powder 10/12
90 g cream 35%
110 g powdered almonds
2 g powdered egg white
45 g Sur del Lago 100% cocoa mass
120 g wheat flour W 170
20 g potato starch
190 g egg white
115 g sucrose (for the egg white)

Method:

Beat the whole eggs heated to 25° with the first part of the sugar and the honey using the whisk in the bowl of a planetary mixer. Melt the cocoa mass at 50°C. Heat the cream to 50°C, and pour it onto the cocoa mass in 3-4 stages, mixing first using the spatula and then using a hand blender.

Sift the cocoa and flour together twice, and add in the powered almonds. Beat the egg whites with the second part of the sugar and the powdered egg white. Fold the two whipped masses together using a spatula, and add the powders little by little. Remove a small part of the whipped mass and add it to the emulsion of cocoa mass and cream. Finally, combine everything, mixing delicately with the spatula. Spread out inside silicone moulds, and bake for 8 minutes at 200°C with the valve half open.

GELATIN SPRAY

Ingredients:

250 g neutral gelatin
85 g water

Method:

Boil the water and neutral gelatin, and use boiling hot.

ASSEMBLY

Position the sponge in a 50 x 25 cm frame, with a thin layer of dark chocolate coating underneath.
Pour the coffee cream cooled to 25°C onto the sponge, and leave in the blast chiller until the cream is firm.
Position the next layer of sponge.
Add the chocolate mousse, level and freeze.
Glaze and store in the freezer.
Cut to 2.5 x 12 cm, and coat each single-serve portion with the whipped Grand Marnier ganache.
Spray on the jelly, and decorate with gold leaf.

“tarte citron

A timeless classic of French pâtisserie, reworked in its sweetness and “Italianized” in its taste. The lemon is used in various combinations and different consistencies to allow for experimentation while having the greatest respect for tradition.

LEMON CREAM

Ingredients:
75 g cocoa butter
250 g lemon juice
340 g sugar
55 g dextrose
450 g whole eggs
450 g cold cubed butter 82%
12 g GELECTA
15 g grated zest of organic lemons
60 g fresh cream 35% fat

Method:
Beat the eggs, sugar and cream with a whisk. Heat to 85°C and add the gelatin powder, mixing well. Pour a little of the mixture onto the ground cocoa butter. Wait a few moments, and start to emulsify using the hand blender. Continue mixing, adding the remaining egg mixture. Add the cubed butter frozen at -18°C, continuing to mix with the immersion blender, then add the cold lemon juice and zest. Cool down to 4°C and leave to crystallize for 12 hours. Whisk gently in the planetary, and use.

ITALIAN MERINGUE

Ingredients:
105 g powdered glucose syrup 38 DE
70 g dextrose
90 g isomalt
70 g water
175 g egg white

Method:
Heat the water, dextrose, isomalt and powdered glucose syrup 38 DE to 121°C, and pour onto the liquid egg whites, mixing with a whisk. Then whip in a planetary until it has the classic consistency of a meringue.

SHORTCRUST FOR TARTS

Ingredients:
1000 g flour
150 g egg
500 g butter
450 g icing sugar
5 g salt

Method:
Work the cold but plastic butter with the sugar in a planetary bowl with the shield. Dissolve the salt in the eggs, and add little by little without beating. When the mass is uniform, add the previously sifted flour. Work until the dough is well combined.
Store in the fridge for 12 hours covered by film. Roll out the dough to a thickness of 2.5 mm. Use a cake ring to cut out discs for the base of the tart. Then add the side strips and freeze before baking. Cook for 20 minutes at 160°C with the valve open. Once it is cooked, leave it to cool, and spray a thin layer of chocolate mix inside.

CHOCOLATE MIX SPRAY

Ingredients:
120 g Sur del Lago 72% dark chocolate
80 g cocoa butter

Method:
Melt the ingredients separately at 45°C, combine and keep at 35°C.

LEMON MARZIPAN

Ingredients:
200 g marzipan 50:50
30 g lemon juice
20 g limoncello
3 g lemon zest
50 g neutral gelatin

Method:
Whisk all the ingredients together, and leave in the fridge until use.

FINISHING INGREDIENTS

Ingredients:
Mint leaves to taste
Yellow neutral gelatin
Grated lemon zest

ASSEMBLY

Spray a thin layer of chocolate mass into the tart.
Coat with a 3-4 mm layer of lemon marzipan.
Fill the tart with the lightly whipped lemon cream, and freeze.
Polish the cream with a thin layer of yellow neutral gelatin.
Add spikes of meringue of different dimensions.
Decorate with white chocolate flowers, mint leaves and grated lemon zest.

Italgel

SOLID RELATIONS, FLUID SOLUTIONS.

A great future ahead, building on a great history.

Over 50 years of commitment, intuition and achievements have made Italgel one of the top 10 producers in the world of gelatin and hydrolyzed collagen.
Today our beef and pork gelatins are the solution chosen by customers all over the world in the food, health and wellness, pharmaceutical and nutraceutical sectors.

Local tradition.

We are located in Santa Vittoria d'Alba, at the heart of Piedmont in the hills of the Langhe. An area brimming with culinary traditions and a passion for goodness and quality in what we eat: in other words, for things well made. These are the local values Italgel is inspired by in making its gelatin.

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we imagined perfect texture, real pleasure, we created Gelecta.

Gelecta

ACTIVE POWDER GELATIN

ITALGEL

ITALGELATINE S.P.A.

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