



Gelatin-free Creme Caramel

With GPI 324

Guide

When you need a cost effective solution to replace gelatin in flans and puddings, but still require a velvety and creamy dessert that melts in your mouth,

GPI is here to create your solution and guide you forward.

Perform

With our deep knowledge in functional hydrocolloid blends and dairy processing, we used our **GPI 324** to create a creme caramel that holds a firm structure with a soft and creamy mouthfeel. Flans made with GPI 324 will hold its shape while having minimal resistance when eating with a spoon. Our gum blend is ideal for pasteurized flans in hot-fill applications.

GPI understands your product's journey from formulation to processing.

Inspire

GPI 324 can be used in any dairy based dessert that requires added structure. Use it to reduce eggs or replace gelatin in cheesecakes, chocolate pudding, creme brulées and more!

GPI is your hydrocolloid solutions provider for new product development and optimization. See our contact details at the end of the recipe.



INGREDIENTS

Gelatin-free Creme Caramel

433.37g	Whole Milk (3.25% milk fat)	86.67%
60g	Sugar	12%
5g	Vanilla extract or paste	1%
1.13g	GPI 324	0.23%
0.5g	Salt	0.10%
500g	Total	100%

Caramel

100g	Granulated sugar
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Gelatin-free Creme Caramel

PROCEDURE

Mixing:

- Mix together **GPI 324** with sugar.
- Combine dry mixture with 55g of cold milk. Set aside.

Caramel Preparation:

- In a sauce pan at medium heat, melt the 100g granulated sugar until it turns golden brown, for approximately 10 minutes.
- Once desired color is achieved, pour melted sugar into 3 ramekins.
- Set ramekins aside.

Cooking:

- Bring the remainder of the milk to a gentle simmer at 85° - 90°C. Stir to prevent sticking.
- Add the sugar, GPI 324, and cold milk mixture to the simmering milk.
- With constant stirring, bring mixture back to 85° - 90°C.
- Pour hot mixture into the caramel-lined ramekins. Cover with aluminum foil.
- Place covered ramekins in a pre-heated oven at 177°C for 15 minutes.
- Remove ramekins from oven.
- Cool and store at 2°C.

NUTRITIONAL FACTS

3 servings per recipe

Serving size 1 ramekin (200g)

Amount per serving

Calories

287

% Daily Value*

Total Fat 4.8g

6%

Saturated Fat 2.7g

13%

Trans Fat 0g

Cholesterol 14mg

5%

Sodium 124mg

5%

Total Carbohydrate 60g

22%

Dietary Fiber 0g

0%

Total Sugars 60g

Includes 53g Added Sugars

106%

Protein 0g

Vitamin D 22mcg

112%

Calcium 72mg

6%

Iron 0mg

0%

Potassium 94mg

2%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

ALLERGEN INFORMATION

CONTAINS: Dairy

Looking for inspiration?

Contact: info@gpiglobal.com