



# INNOVATIVE PASTRY RECIPE BOOK



# INTRODUCING SOSA INGREDIENTS

We have created this recipe book to explain how our ingredients can be used in pastries and desserts. By the end of this book, you'll have a greater understanding of how to enhance your creations with our specially crafted texturing agents and key ingredients.

## PASTRY CHEFS' ESSENTIAL NEEDS

**SOSA INGREDIENTS** products are specifically designed to meet your pastry needs. We've categorized these needs as follows:



### CREATING DIFFERENT TEXTURES

Pastry textures are important because they provide the customer a rounded experience. **SOSA INGREDIENTS** allow your creations to reach new levels of textures from creamy to crumbly, crunchy to chewy and beyond.



### ACHIEVING INTENSE FLAVORS

Strong flavors can be challenging to create, as cooking and preparation processes sometimes diminish flavor intensity. **SOSA INGREDIENTS** enhance and protect the flavor intensity of your creations.



### IMPROVING FREEZING AND PRESERVATION

Pastry textures are important because With **SOSA INGREDIENTS**, your creations are better protected against loss of moisture and the freezing/defrosting processes become more reliable.



### MEETING NEW EXPECTATIONS

Today's customers have new expectations. Alternative ingredients and fresh flavors are in high demand. With **SOSA INGREDIENTS**, you can offer dairy-free, gluten-free, and vegan creations to your customers with dietary restrictions and healthy lifestyles.

# USING ALTERNATIVE INGREDIENTS

The number of patrons identifying as vegan, gluten-free, dairy-free, and vegetarian has grown exponentially in recent years, and the need for high quality products and recipes friendly to those dietary restrictions has risen along with them. At SOSA INGREDIENTS, our products allow you to excel in the creation of pastry and desserts which are plant-based, flavorful and exceptional.

## BENEFITS OF ALTERNATIVE INGREDIENTS



### INCREASE FLAVOR

Ingredients like **ALBUWHIP** (p. 9) strengthen flavors



### IMPROVE TEXTURE

Ingredients like **AGAR AGAR** (p. 5) make delicate textures possible without loss of stability



### ELIMINATE LACTOSE/DAIRY

Ingredients like **GELCREM HOT** (p. 13) can create creamy textures without dairy



### REDUCE FAT

Ingredients like **HOT INULIN** (p. 9) can reduce solids without loss of texture to lower fat in a recipe



### ELIMINATE ANIMAL PRODUCTS

Ingredients like **NATUR EMUL** (p. 8) can thicken texture without animal proteins



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# CHOCOLATE AERATED JELLY



## INGREDIENTS

- 375g Milk
- 50g Whipping cream
- 40g Sugar
- 2g **SOSA Agar-agar**
- 2g **SOSA Gelatin Powder**
- 220 Bloom
- 10g Water for gelatin
- 150g **Dark chocolate 70%**  
(Valrhona Guanaja 70% or Republica Del Cacao Dark Chocolate Blend Ecuador + República Dominicana 70%)
- 200g Whipping cream

## METHOD

Heat the milk and the smaller portion of cream. Add the sugar, Agar-Agar, and rehydrated gelatin, and boil for a few minutes. Gradually combine the mixture with the chocolate so that a perfectly smooth emulsion forms. Mix using an immersion blender and leave to cool to 105°F (40°C). Important: Do not cool the mixture in contact with shaved ice. Incorporate the whipped cream and immediately pour into stainless steel frames, squares, or steel rings. This recipe must be stored in the refrigerator. Do not heat when removing the frame.

**TIP:** This aerated jelly is mostly used for plated desserts. This product looks like a mousse, but agar-agar gives it a fragile, jelly-like texture.

**PRODUCT ADVANTAGES:** Agar-agar allows you to create firm gelatin which can be heated up to 176°F (80°C).

# VEGAN LEMON CREAM



## INGREDIENTS

- 235g Mineral water
- 250g Lemon juice
- 10g Lemon Zest
- 170g Sugar
- 12g **SOSA Pectin NH**
- 4g **SOSA Natur Emul**
- 80g Cocoa Butter  
(Valrhona cocoa butter  
or Republica Del Cacao  
cocoa butter)
- 30g Grape seed oil

## METHOD

Heat the water, lemon juice and zest. At 105°F (40°C), add the sugar combined with Natur Emul and Pectin NH. Bring to a boil. Gradually combine with the melted cocoa butter and oil. Mix using an immersion blender to form a perfect emulsion and get a nice creamy texture. Leave to set in the refrigerator at 40°F (4°C).

**PRODUCT ADVANTAGES:** Pectin NH is very versatile. It allows us to make glazes and acid glosses such as fruits. It is thermo-reversible and freezable.

# VEGAN CHOCOLATE MOUSSE



## INGREDIENTS

- 330g Water (1)
- 15g **SOSA Vegan Mousse Gelatin**
- 300g Dark Chocolate 70%  
(Valrhona Guanaja 70%  
or Republica Del Cacao  
Dark Chocolate Blend  
Ecuador + República  
Dominicana 70%)
- 150g Water (2)
- 7.5g **SOSA Potatowhip**
- 100g Sugar
- 0.7g **SOSA Xanthan gum**
- 30g Sunflower oil

## METHOD

Melt the couverture at 131°F (55°C). Add the oil. Meanwhile, bring the water (1) and the Vegan Mousse Gelatin to a boil. Pour little by little onto the couverture and emulsify. Whip the water (2) and the Potatowhip. At half whipping point, add little by little the sugar and the xanthan gum and then keep whipping at medium speed for 10 minutes. Fold the meringue delicately onto the chocolate emulsion at 131°F (55°C). Use immediately.

**PRODUCT ADVANTAGES:** Vegan Mousse Gelatin allows us to replace animal origin gelatin while keeping similar characteristics in terms of gelling.



# VEGAN RASPBERRY INSPIRATION CREMEUX & PASSION FRUIT EMULSION



## INGREDIENTS

### Vegan RASPBERRY INSPIRATION Crèmeux

450g Raspberry purée  
 150g Water  
 50g Glucose Powder DE 33  
 50g Sugar  
 20g **SOSA Hot Inulin**  
 6g **SOSA Pectin NH**  
 6g **SOSA Natur Emul**  
 165g RASPBERRY INSPIRATION  
 25g Deodorized coconut oil  
 5g Lemon juice

## METHOD

Heat the fruit purée and water to 75-85°F (25-30°C), add the sugar and pectin mix and bring to a boil. Gradually combine the hot mixture with the fruit couverture and coconut oil. Mix using an immersion blender to form a perfect emulsion and get a nice creamy texture. Finish by adding the liquid. Add the lemon juice and mix again until the texture is smooth. Leave to set in the refrigerator.

**PRODUCT ADVANTAGES:** Natur Emul allows you to create emulsions without the need to use animal based protein.

### Passion Fruit Emulsion

5g **SOSA Natur Emul**  
 100g Passion fruit purée  
 150g Olive oil

Add the Natur Emul to the passion fruit purée and mix using an immersion blender. Gradually add the olive oil, whipping all the while as you would for a mayonnaise. Store in the refrigerator or use immediately.



# MANDARIN & YUZU ILE FLOTTANTE



## INGREDIENTS

75g Sugar  
**15g Sosa Albuwhip**  
**10g Sosa Gelcrem Cold**  
 200g Mandarin purée  
 25g Yuzu purée  
 10g Mandarin concentrate

## METHOD

Weigh out and mix together the sugar, Albuwhip and Gelcrem Cold. Combine this mixture with the cold mandarin and yuzu purées and the mandarin concentrate.

Leave the mixture in a mixer on mid-speed for 15-20 minutes.

Pipe the mixture into half-sphere silicone molds.

Cook in the microwave – 10-12g half-spheres need 10 to 15 seconds at mid-power.

**PRODUCT ADVANTAGES:** Albuwhip is egg albumin powder. A protein that allows us to whip any aqueous liquid in a stable way, replacing the water in the egg white with flavour and thus multiplying the flavor of our pastry preparations by a factor of 10.

# VEGAN MACARON SHELL



## INGREDIENTS

**14g SOSA Potatowhip**  
**1.5g SOSA Gelespessa**  
250g Almond flour  
250g Confectioner's sugar  
0.5g Yellow coloring  
1g Passion fruit aroma (optional)  
200g Water (1)  
250g Sugar  
110g Water (2)

## METHOD

For a better hydration of Potatowhip, mix it with the water (1) for two minutes with an immersion blender. Divide this mixture into two parts. One part has to be mixed with the almond flour, the confectioner's sugar, the coloring and the aroma (optional) in a bowl to create the marzipan. Put the second part in a whipping machine, add Gelespessa and whip until a very firm meringue is obtained. Put the water (2) and the sugar in a sauce pan and heat up to 244°F (118°C). Slowly pour the syrup into the meringue, as an Italian meringue. Once all the syrup is in, keep whipping until it gets cold. Add the meringue in the marzipan and stir gently until completely combined. Put the dough in a piping bag with nozzle and pipe the macarons onto a silicone mat. Let the macarons rest at room temperature until dry. Bake at 284°F (140°C) for 14 minutes. Once baked, let them cool at room temperature.

**PRODUCT ADVANTAGES:** Potatowhip is a plant-based protein that allows all types of non-fatty liquids to be whipped and applied to preparations that do not require coagulation.

# CHOCOLATE AND WATER CREMEUX



## INGREDIENTS

60g Sugar  
40g **SOSA Hot Inulin**  
5g **SOSA Natur Emul**  
350g Water  
150g Valrhona Manjari 64%

## METHOD

Mix the sugar, Hot Inulin and Natur Emul together and sprinkle on the water while blending. Heat the water up to 150°F (65°C) to make sure that the inulin dissolves properly. Gradually combine the hot mixture with the couverture. Mix using an immersion blender to form a perfect emulsion and get a nice creamy texture. Fill the silicone molds and cover with plastic wrap directly on the surface to avoid a skin forming. Keep in the fridge for 2 hours until inulin absorbs the moisture and freeze.

**PRODUCT ADVANTAGES:** Inulin is a fiber that provides a creamy texture when mixed with liquid. The ideal substitute for some solids and reducing recipes' fat content.

# CREAMY FRUIT PURÉE & JUICE



## INGREDIENTS

### Creamy Fruit Purée

- 400g Williams pear purée
- 50g Water
- 50g Sugar
- 25g **SOSA Gelcrem Cold**
- 30g Lemon juice

### Creamy Fruit Juice

- 450g Lychee juice
- 50g **SOSA Glucose DE 38/40**
- 35g **SOSA Gelcrem Cold**

## METHOD

Mix all the ingredients together cold using an immersion blender. Leave in the refrigerator for 20 minutes and use immediately.

**CHEF'S TIPS:** The Creamy Fruit Purée recipe works with purées such as: Mango\*, Redcurrant\*, Pear\*, Blackcurrant, Green Apple, Raspberry, Strawberry and Apricot. (\*visible in the photo). The Creamy Fruit Juice Recipe works with juices such as: Orange juice, Pineapple juice, Passion Fruit juice.

Mix all the ingredients together cold using an immersion blender. Leave in the refrigerator for 20 minutes and use immediately.

**PRODUCT ADVANTAGES:** Using Gelcrem Cold we can thicken liquids without applying heat, preserving all their organoleptic properties in terms of flavour and color. We will get freezable and resistant to high temperatures elaborations.



# VANILLA PASTRY CREAM



## INGREDIENTS

800g Milk  
 200g Whipping cream  
 1 Norohy Madagascar  
 Vanilla bean  
 180g Egg yolks  
 100g Sugar  
 50 g **SOSA Gelcrem Hot**  
 100g Valrhona Opalys 33%

## METHOD

Heat the cream with the scraped vanilla bean and leave to infuse for 20 minutes and then strain. Mix the cream, milk, egg yolk, sugar and Gelcrem Hot together and bring to a boil. Gradually combine the hot mixture with the melted white chocolate.

**CHEF'S TIPS:** This pastry cream can be frozen.

**PRODUCT ADVANTAGES:** Using Gelcrem Hot we can thicken hot creams. Gelcrem Hot is freeze stable (and also very stable at high temperatures elaborations.)

# OUR SERVICES



## SOSA DEMOS

Our team of professional chefs provides demonstrations to illustrate the use of our products. Demo content can range from essential basics to the latest trends in gastronomy (pastry making, baking, chocolate work, ice cream making, sweet and savory applications, plant-based cuisine and texturization).

### IN-PERSON

Our team holds in-person demos at our facilities for hands-on training in using our products. We also offer personalized demos on site at your organization. Contact your Sosa sales representative to learn more and register.

### ONLINE

We have created a library of demos released in 3 languages (subtitled) on our YouTube channel, available any time. To access online demos and be the first to hear when new demos are released, follow us on social media and visit us on Youtube: [@SOSAINGREDIENTS](https://www.youtube.com/@SOSAINGREDIENTS)

## SUPPORT

Our team is here for you. Here are just some of the ways we support our customers in their evolution towards more creative and inclusive dessert and pastry making.

### SOSA LIBRARY

We have an extensive library full of sweet and savory recipes, technical contents, Top Applications files, development notes, technical specifications, videos, and more accessible on our website. In addition, we also offer recipe development on demand. Contact your sales representative to request this via email.

### TECHNICAL CONSULTANCY

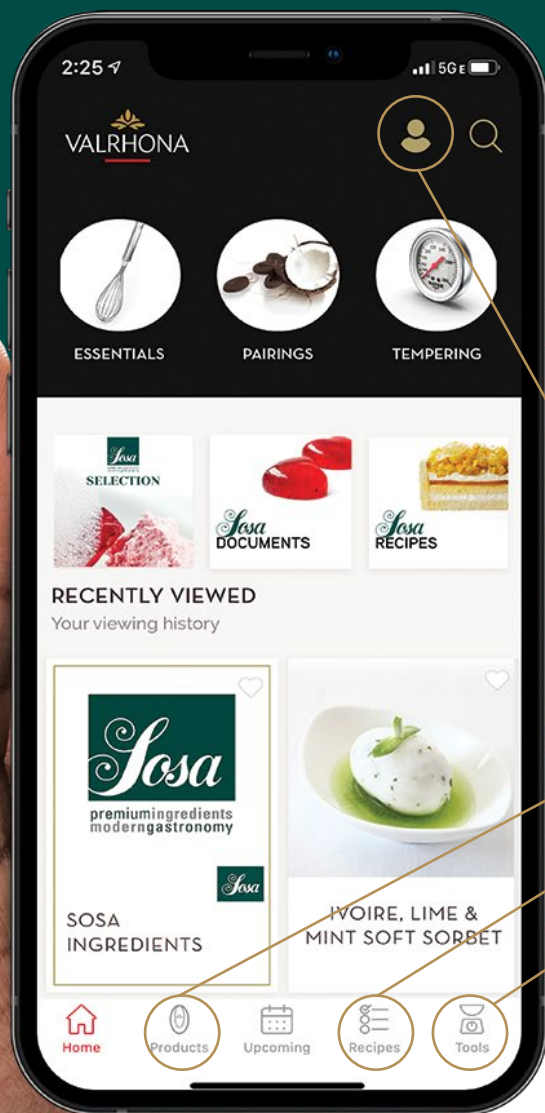
We are available 24/7 by email to answer any technical queries related to our products. We can travel to specific locations to help our customers on their premises. Contact us at [www.sosa.cat](http://www.sosa.cat)

# Sosa | SELECTION

## NOW ON THE VALRHONA APP FOR iOS



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### SOSA ON THE APP

All SOSA products that become available in the U.S. will launch on the Valrhona App for iOS, as well as on the Valrhona Professionals website under Partner Brands.

### DOWNLOAD RECIPES AND SPEC SHEETS

Recipes and spec sheets will be available on the app to all sales personnel and distributors for easy reference.

### OPTIMAL RECIPE GUIDE

This new tool allows you to input applications and textures you want to make, and then identifies SOSA products which are ideally suited to your needs

### WEBINARS AND CHEF TUTORIALS

Gain insights with our expansive collection of tutorials by Valrhona Selection's expert pastry chefs

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