RAVIFRUIT FRUIT JELLY





RECIPE CREATED BY:

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World Frozen Desserts Champion

For the preparation of these gels, 90% fruit purées by Ravifruit were used. They provide natural stability and a perfect balance for fresh gels without the addition of colorants or preservatives.
With the “The Essentials” range, Ravifruit aims to enhance flavor by selecting the finest fruits, harvested at optimal ripeness and processed through a gentle production method that preserves natural color, aroma, and texture.

Recipe variants:

- **Raspberry Jelly**
- **Passion Fruit Jelly**
- **Mango Jelly**
- **Coconut Jelly**

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Variant **Ravifruit fruit jelly**

RASPBERRY JELLY

Advanced level

METHOD

Raspberry Purée The Essential Ravifruit (1)	800g
Raspberry Purée The Essential Ravifruit (2)	200g
Inulin	240g
Granulated Sugar	220g
Agar Agar	14g
Powdered Gelatin 200 Bloom	24g

- Hydrate the gelatin in 200 g of fruit purée (2).
- Mix 80 g of sugar with the agar and set aside.
- Blend fruit purée (1) with the inulin.
- Heat while stirring and add the remaining sugar.
- At 45°C, add the sugar/agar mixture, bring to a boil, and cook for 1 minute, then add the gelatin.
- Pour into a mold (24 cm × 24 cm).
- One mold yields 140 pieces (2 cm × 2 cm × 1 cm).



Variant **Ravifruit fruit jelly**

MANGO JELLY

Advanced level

METHOD

Mango Purée The Essential Ravifruit (1)	800g
Mango Purèe The Essential Ravifruit (2)	200g
Inulin	200g
Granulated Sugar	220g
Agar Agar	16g
Powdered Gelatin 200 Bloom	24g

- Hydrate the gelatin in 200 g of fruit purée (2).
- Mix 80 g of sugar with the agar and set aside.
- Blend fruit purée (1) with the inulin.
- Heat while stirring and add the remaining sugar.
- At 45°C, add the sugar/agar mixture, bring to a boil, and cook for 1 minute, then add the gelatin.
- Pour into a mold (24 cm × 24 cm).
- One mold yields 140 pieces (2 cm × 2 cm × 1 cm).



Variant **Ravifruit fruit jelly**

PASSION FRUIT JELLY

Advanced level

METHOD

Passion Fruit Purée 90% Ravifruit (1)	800g
Passion Fruit Purée 90% Ravifruit (2)	200g
Inulin	240g
Granulated Sugar	220g
Agar Agar	16g
Powdered Gelatin 200 Bloom	30g

- Hydrate the gelatin in 200 g of fruit purée (2).
- Mix 80 g of sugar with the agar and set aside.
- Blend fruit purée (1) with the inulin.
- Heat while stirring and add the remaining sugar.
- At 45°C, add the sugar/agar mixture, bring to a boil, and cook for 1 minute, then add the gelatin.
- Pour into a mold (24 cm × 24 cm).
- One mold yields 140 pieces (2 cm × 2 cm × 1 cm).



Variant **Ravifruit fruit jelly**

COCONUT JELLY

Advanced level

METHOD

Coconut Purée The Essential Ravifruit	800g
Water	200g
Inulin	200g
Granulated Sugar	200g
Agar Agar	16g
Powdered Gelatin 200 Bloom	22g

- Hydrate the gelatin in 200 g of fruit purée (2).
- Mix 80 g of sugar with the agar and set aside.
- Blend fruit purée (1) with the inulin.
- Heat while stirring and add the remaining sugar.
- At 45°C, add the sugar/agar mixture, bring to a boil, and cook for 1 minute, then add the gelatin.
- Pour into a mold (24 cm × 24 cm).
- One mold yields 140 pieces (2 cm × 2 cm × 1 cm).