

# **hot** GELEA instant

Complete meals as soft gels  
**for chewing and swallowing disorders  
and Eat by Walking**



- » **The universal gelling agent for strained food:  
Suitable for meat, fish, vegetables,  
fruit, soups, etc.**
- » **Fast and simple to make**
- » **No lumps**
- » **Freeze-thaw stability (cook & chill)**
- » **Regeneration up to 80 °C in fan oven  
(compliant with HACCP)**

## **A feast for the eyes: Delicious purees!**

**Beef goulash with pepper jelly or beef roll with carrot balls**



# GELEA <sup>hot</sup> instant

<b>Name:</b>	<b>GELEA instant</b>
Article number:	6040 (150g), 6045 (2000g)
Product description:	Gelling agent in powder form for making soft gels
Ingredients:	Maltodextrin, gelling agent agar agar (E406), thickening agent xanthan (E415)
<b>Other product features:</b>	Suitable for vegetarians and vegans. Free of gluten, lactose and allergens

## Easy preparation:

Add the GELEA instant according to the dosage table to the food which has been pureed or strained as required and stir. Still stirring continuously, bring to the boil, then pour into moulds and leave to cool.

Type of food	Product g	Liquid g	Gelea instant hot g per 1000g
Fruit	500	500	40
Fish	500	500	40
Meat	500	500	40
Vegetables	500	500	40
Water/broth/sauces/soups	1000	0	40

## Fried Chicken Breast

### Ingredients for 4 servings:

- » 250 g of fried chicken meat
- » 150 ml of chicken stock
- » 100 ml of cream
- » Salt, pepper, paprika
- » 20g Gelea instant hot

Puree meat with stock and cream. Season to taste with salt and pepper. Bring to the boil with the GELEA instant and simmer for one minute. Sprinkle the chicken drumstick mould with paprika and pour in the chicken mass. Leave to cool, remove from mould and heat to max. 80°C.



Photograph: Katharina Jaeger ©2011