



IMAG
organics

AGAVE INULIN/SYRUP

RECIPES

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Muffins

 6 pieces

INGREDIENTS

Wheat flour 125 g

Yeast 10 g

Unsalted butter 30 g

Milk 100 mL

Vanilla essence 6 mL

Ground cinnamon 5 g

IMAG Agave Syrup 100 g

IMAG Agave Inulin powder 40 g

Egg 1 pc.

METHOD

Mix the dry ingredients in a bowl. In another bowl, add the remaining ingredients and mix. Add the liquid mixture little by little to the dry ingredients, beating constantly until you obtain a homogeneous mixture, without lumps. Bake at 356 °F (180 °C) for 25 min.



Crackers with fine herbs

 About 55 pieces

INGREDIENTS

Wheat flour 125 g

Baking powder 5 g

Unsalted butter 23 g

Milk 55 mL

Salt 4 g

IMAG Agave Inulin powder 21 g

Oregano, garlic and rosemary to taste.

METHOD

In a bowl add the dry ingredients. Form a hole in the center and place the butter previously tempered at room temperature. Dissolve the salt in the milk and pour it over the butter. Knead until a homogeneous mass is obtained. Roll out the dough and cut the cookies. Bake at 338 °F (170 °C) for 20-25 min.



Sponge cake

 1 piece

INGREDIENTS

Wheat flour 125 g

Egg 3 pcs.

Butter without salt 120 g

Baking powder 10 g

Milk 125 mL

IMAG Agave Syrup 95 g

IMAG Agave Inulin 40 g

Vanilla essence 10 mL

METHOD

Beat the butter with the syrup until it is fluffy. Add the eggs one by one and the vanilla essence. Add the flour and baking powder, alternately with the milk. Beat until well blended. Pour the mixture into a previously greased mold and bake at 356 °F (180°C) for 40-50 min.

Baye cake

 1 piece

INGREDIENTS

Wheat flour 250 g

Egg 4 pc

Unsalted butter 112.5 g

IMAG Agave Syrup 100 g

IMAG Agave inulin 67 g

Vanilla essence 10 ml

Baking powder 10 g

METHOD

Preheat the oven to 347 °F (175 °C) and grease and flour the baking mold. Beat the butter with the syrup until it peaks, add the eggs one by one.

Sift the flour with the baking powder and add it to the mixture. Add the vanilla. Pour the dough into the mold and bake for 35-45 min.





Ketchup

 200 g

INGREDIENTS

Tomato 2 kg

White vinegar 28.23 mL

Onion 1/3 pc.

Olive oil 1 tbsp.

Salt 15 g

Mustard 1 tbsp.

IMAG Agave Syrup 140 g

Agave Inulin powder IMAG 60 g

Pepper and cloves to taste

METHOD

Crush 5 fat peppers and 5 cloves. Make cross cuts on both sides of the tomatoes and add boiling water. Let stand and drain. Peel the tomatoes, blend them and pass them through a fine sieve. Finely chop the onion and poach it. Add the tomatoes and add the other ingredients. Grind with a hand mixer and reduce to taste.



Artisan sausage

 10 - 12 pieces

INGREDIENTS

Lean meat 1.9 kg

IMAG Inulin 300 g

Water 100 mL

Cream 230 g

Phosphate GR-901 0.13 g

Refined salt 0.045 g

Sorbate 0.003 g

Benzoate 0.003 g

Eritorbate 0.003 g

Carrageenan MK 0.002 g

White pepper 0.008 g

Ground ginger 0.009 g

Nutmeg 0.008 g

Garlic powder 0.008 g

Onion powder 0.008 g

Isolated SUPRO 590 0.008 g



Artisan sausage

 10 - 12 pieces

METHOD

Cut the pork into 1-inch (2.5 cm) cubes. In 100 mL of water dissolve the phosphate, salt, erythorbate, sorbate, benzoate, spices, carrageenan and the protein isolate. In 350 mL of water dissolve the Inulin. Mix the meat and the 100 mL of water with the dissolved ingredients and grind 2 times. Once the paste is obtained, add the Inulin dissolved in water to the spiced meat and mix until obtaining a uniform paste that sticks to the fingers. Add the sausage mixture to the stuffer and compact to remove any air. Stuff the sausage in pork or synthetic tripe and screw in every 5 to 6 inches (13-15 cm). Gently puncture the sausages. Place the curled sausages in the refrigerator, uncovered, and leave to rest for 8 hours.

If cooking is required, place them in a steamer for 15-20 min at 158 °F (70 °C) and check them every 5 min.



Corn tortillas

 10 pieces

INGREDIENTS

Cornmeal 281.93 g

Water 150 ml

Salt 2 g

IMAG Agave inulin powder 18.07 g

METHOD

Solubilize the inulin and salt in the warm water. In a bowl add the cornmeal and add the warm water. Knead until the texture is smooth and does not stick. Let the dough rest for 15 min and cover it with a cloth. Later, make 20 g balls and place them in the tortilla maker. Peel off the raw tortillas and place them on the griddle until they are cooked.



Wheat flour tortilla

 10 - 12 pieces

INGREDIENTS

Wheat flour 225.91 g

Water 125 ml

Salt 4 g

Vegetable fat 6.8 g

Baking soda 5 g

IMAG Agave inulin powder 15.29 g

METHOD

Solubilize the inulin in the warm water. In a bowl, mix the flour, salt and baking powder, add the vegetable shortening and mix until completely incorporated. Add the water to the mixture and knead until the texture is smooth and does not stick. Rest the dough for 15 min and cover with a damp cloth. Later, make balls of 20 g and spread them with a rolling pin on a floured surface. Place the tortillas on the griddle until they are cooked.



Vegan cheese

 1 piece

INGREDIENTS

Pea protein 209 g
Water 150 ml
Salt 5 g
Black pepper 0.7 g
Rosemary 3 g
Garlic powder 0.4 g
IMAG Agave Inulin powder 41 g

METHOD

In a bowl place the pea protein and pour the water. Let stand for 8 h. After the resting time, add the Inulin and beat until a homogeneous mixture is obtained. Season and pour the mixture into a saucepan, reduce to a thick mixture. Temper to 77 °F (25 °C) and place the sample in a mold that allows the water to drain. Place a press on the mold and put in the refrigerator. Unmold after 8 h.



Dark chocolate

 1 bar

INGREDIENTS

Cocoa powder 40 g

Cocoa butter 55 g

IMAG Agave Syrup liquid / powder 30/25 g

METHOD

Melt the cocoa butter in a hot water bath without exceeding 113 °F (45 °C) and remove. Add the cocoa powder and mix; once it reaches 95 °F (35°C), pour it into the mold and wait for it to solidify at room temperature.



Chocolate ice cream

 2 L

INGREDIENTS

Milk 455 mL

Whipping cream 610 mL

Vanilla essence 20 mL

Cocoa powder 70 g

Chocolate chips 60 g

IMAG Agave Inulin powder 78 g

IMAG Agave Syrup 220 g

METHOD

Heat the milk to 104 °F (40 °C), add the inulin, and once it is completely dissolved, add all the ingredients and mix. Cover the container and rest the mixture in the freezer for 1 h. After the time has elapsed, place the mixture in the ice cream maker for 35 min. Empty into a container and store in the freezer.

Tamarind Ice Cream

 750 g

INGREDIENTS

Tamarind 330 g

Water 400 mL

IMAG Agave inulin powder 78 g

IMAG Agave syrup 250 g

METHOD

In a saucepan, place the previously peeled tamarind, along with the other ingredients and heat over medium heat until a thick syrup forms. Remove the seeds, blend the syrup with the pulp and pass through a sieve. Place the liquid mixture in the freezer. After the time has elapsed, place the mixture in the machine to make ice cream for 35 min. Empty to a container and store in the freezer.



Drinkable Yogurt

 100 g

INGREDIENTS

Milk 90.5 mL

IMAG Agave Inulin powder 4 g

IMAG Agave Syrup 5 g

Inoculum (Lactic Acid Bacteria) 0.5g

METHOD

Heat the milk to 32°C, pour it into a glass bottle, add the inoculum and mix gently. Subsequently, add the inulin, mix until completely dissolved and close the bottle. For the fermentation process, it is necessary to keep the flask at a temperature of approximately 34 °C for 8 h. Once the time has elapsed, add the agave syrup and mix. Store at 39 °F (4°C).





Greek Yogurt

 60 g

INGREDIENTS

Milk 89.5 mL

Milk protein 1 g

IMAG Agave Inulin powder 4 g

IMAG Agave Syrup 5 g

Inoculum (Lactic Acid Bacteria) 0.5g

METHOD

Heat the milk to 90 °F (32°C), pour it into a glass bottle, add the inoculum and mix gently. Subsequently, add the inulin, mix until completely dissolved and close the bottle. For the fermentation process, it is necessary to keep the flask at a temperature of approximately 93 °F (34 °C) for 8 h. Once the time has elapsed, it should be drained, add the agave syrup and mix. Store at 4°C.

Berries Jam

 100 g

INGREDIENTS

Berries 125 g

Lemon juice 5 mL

IMAG Liquid Agave Syrup 35 g

IMAG Agave Inulin powder 16.5 g

METHOD

Place all the ingredients in a saucepan over high heat, stirring with a shovel from time to time to avoid sticking. Once the boil has broken, reduce for 7-10 min and remove from heat. Empty into a glass jar. Store in a cool, dry place.

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