

Chocolate/Hazelnut Spread



Recipe Suggestion

Palsgaard® OilBinder 01
 Palsgaard® 4150
 Palsgaard® 4448

Recipe:

	Hazelnut spread %	Chocolate spread %
Sugar	48.85	47.85
Cocoa powder 10/12%	7.00	6.00
Vegetable oil	22.00	27.00
Hazelnut paste	12.00	-
Skimmed milk powder	8.00	7.00
Whole milk powder	-	10.00
Palsgaard® OilBinder 01	1.50	1.50
Palsgaard® PGPR 4150	0.15	0.15
Palsgaard® AMP 4448	0.50	0.50
Vanillin	q.s.	q.s.
Total	100.00	100.00
Fat content	32.8	32.5

Procedure:

Melt Palsgaard® OilBinder 01 into 5 parts of fat at approx. 70°C(158°F) and add to the mix.

Mix all ingredients except for Palsgaard® PGPR 4150 and Palsgaard® 4448 at approx. 50°C(122°F) (Add only the amount of fat necessary to obtain a mass suitable for refining).

Refine to a particle size of approx. 25-30 microns and conche for approx. 5 hours at max. 60°C(140°F).

Add Palsgaard® PGPR 4150, Palsgaard® PGPR 4448, the remaining fat and the flavour and mix for approx. 30 minutes.

Fill into retail packing and cool. Keep cool (below 20°C(68°F)) for at least 24 hours in order to crystallise the fat properly.