

## Mayonnaise

## **Recipe Suggestion** Palsgaard®1-2-3



**Product:** Mayonnaise with 60% oil.

Recipe:

	%
Palsgaard® 1-2-3	2,30
Salt	0,60
Potassium sorbate	0,10
Egg yolk	4,50
Vinegar 12%	3,00
Mustard paste	1,00
Vegetable oil	60,00
Water	28,50
	100.00

Spices, Colour

pH: Approx. 4.0.

## Procedure:

- Pour the water phase to the emulsification plant and start recirculation.
- Mix Palsgaard® 1-2-3 with vegetable oil in the ratio 1:2 and add to the water phase, thus starting the emulsification.
- Add salt, sugar, potassium sorbate and egg yolk to the water phase.
- Add the remaining vegetable oil gradually in order to keep the emulsion stable.
- Add vinegar and mustard paste to the emulsion.

In order to keep the temperature low, stop recirculation as soon as the acid has been properly emulsified into the mayonnaise.

The consistency of the finished product can be altered by small adjustments up or down of the dosage of Palsgaard® 1-2-3

## **Benefits**

Palsgaard® 1-2-3 is developped for mayonaise with no fat, or reduced fat content up to 60 % fat content and is providing a smooth structure with high viscosity.

Identification: mayo 60 % 1-2-3 Cold (00523801-EU-E-RS)

