

Mousse



Recipe Suggestion Palsgaard® Dessert 516

Product: Frozen mousse.

Recipe:

	Chocolate	Vanilla
Palsgaard® Dessert 516	2.70	2.70
Anhydrous milk fat	8.00	8.00
Skim milk powder	9.00	9.00
Sugar	10.00	10.00
Glucose syrup 42 DE	3.00	3.00
Cocoa powder (10 – 12% fat)	2.50	
Water	64.80	67.30
	100.00	100.00

Add flavour as desired.

Composition of solids:

	%	%
Fat	8.80	8.60
Milk-solids-non-fat	8.60	8.60
Sugar	12.30	12.30
Palsgaard® Dessert 516	2.70	2.70
Total solids	33.80	31.40

Procedure:

- * Add Palsgaard® Dessert 516 to the mix while stirring
- * Pasteurization: 83°C/30 sec.
- * Homogenization: approx. 175 kp/cm²
- * Cool the mix to 23 - 25°C. At this temperature the mix is ready to enter the ice cream freezer. It is very important that the temperature of the mix stays above 20°C, as it will otherwise become too viscous to enter the freezer
- * Suggested overrun: 80 - 100%
- * Fill into container and transfer to freezer tunnel