

## Mousse

## Recipe Suggestion Palsgaard® Dessert 517

**Product:** Frozen yoghurt mousse.

**Recipe:**

	%
Palsgaard® Dessert 517	2.70
Skim milk powder	1.00
Yoghurt, 3.5% fat	40.00
Cream, 38% fat	19.50
Sugar	11.30
Skim milk	25.50
	100.00

Add flavour as desired.

**Composition of solids:**

	%
Fat	9.20
Milk-solids-non-fat	7.70
Sugar	11.30
Palsgaard® Dessert 517	2.70
Total solids	30.40

**Procedure:**

- \* Add Palsgaard® Dessert 517 to the mix while stirring
- \* Adjust the pH-value to 4.2-4.4 by means of citric acid
- \* Continue mild agitation for approx. 30 min
- \* Pasteurization:           70°C/1 min.
- \* Homogenization:        approx. 200 kp/cm<sup>2</sup>
- \* 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

Identification: MOUSSE FROZEN YOGHURT (00581701-EU-E-RS).doc

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