

Dessert

Recipe Suggestion Palsgaard® Dessert 516

Product: Quark dessert on aerator.

Recipe:

| | % |
|-----------------------------|-------|
| Palsgaard® Dessert 516 | 1.80 |
| Quark 0.2% fat, 13% protein | 54.00 |
| Cream 38% | 6.50 |
| Sugar | 13.20 |
| Fruit pulp conc. 18° Brix | 10.00 |
| Water | 14.50 |

Composition of solids:

| | % |
|------------------------|--------------|
| Fat | 2.60 |
| Milk-solids-non-fat | 9.50 |
| Protein | 8.00 |
| Sugar | 15.00 |
| Palsgaard® Dessert 516 | 1.80 |
| Total solids | 28.90 |

Procedure:

- * Mix the quark, cream and water and heat to 45° C. Dry mix the sugar, Palsgaard® Dessert 516 and add to the mix while stirring.
- * Heat to 65 - 70° C.
- * Homogenization: 175 kp/cm².
- * Pasteurization: E.g. 70° C/1 min.
- * Cool the mix to 5° C and add the fruit pulp conc.
- * Whip in an aerator.
- * Suggested overrun: 50-65%.
- * Fill into container.

Identification: QUARK DESSERT AERATED (00585701-EU-E-RS)

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