

## Sauce

## Recipe Suggestion

Palsgaard<sup>®</sup> 5202

**Product:** Bearnaise sauce with 30% oil. Cold process.

**Recipe:**

|                             | <u>%</u>    |
|-----------------------------|-------------|
| Palsgaard <sup>®</sup> 5202 | 4.75        |
| Water                       | 57.40       |
| Salt                        | 0.50        |
| Sugar                       | 1.00        |
| Potassium sorbate           | 0.15        |
| Onion powder                | 0.20        |
| Maggi flavouring matter     | 1.00        |
| Vegetable oil               | 30.00       |
| Bearnaise essence           | 4.00        |
| Vinegar 10%                 | <u>1.00</u> |
|                             | 100.00      |

pH: approx. 4.5.

**Procedure:**

- \* Pour the water phase into the emulsification plant and start the recirculation.
- \* Mix Palsgaard<sup>®</sup> 5202 with vegetable oil in the ratio 1:2 and add slowly into the water phase, thus starting the emulsification.
- \* Add salt, sugar, preservations, colour and spices into the water phase. Heat treatment of spices at 85-90°C for approx. 5 min. is recommended.
- \* Add the remaining vegetable oil gradually in order to keep the emulsion stable.
- \* Add the vinegar 10% and bearnaise essence into the emulsion.

In order to keep the temperature low, stop recirculation as soon as the vinegar 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<sup>®</sup> 5202.

**Benefits:**

Palsgaard<sup>®</sup> 5202 provides an excellent smooth texture and good stability.