

## Dressing

## Recipe Suggestion

Palsgaard® 5232



**Product:** Basic spice dressing without oil. Cold process.

### Recipe:

	%
Palsgaard® 5232	0.45
Water	66.84
Sodium benzoate	0.20
Sugar	15.00
Salt	2.00
Garlic powder	0.05
Curry powder	0.05
Paprika pieces	0.20
Onion powder	0.15
Oregano	0.03
Turmeric	0.03
Vinegar, 12%	15.00
	100.00

### Procedure:

- \* Pour the water into the emulsification plant and start the recirculation.
- \* Mix Palsgaard® 5232 with salt, sugar, spices and preservation and add into the water phase, thus starting the disho.  
Heat treatment of spices at 85-90°C. for approx. 5 min. is recommended.
- \* Add the vinegar 12% into the water phase.

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

The consistency of the finished product can be altered by small adjustments up or down of the dosage of Palsgaard® 5232.

### Benefits:

Palsgaard® 5232 provides an excellent smooth texture, good stability, and clear appearance. The clearency can be improved, by heating up the dressing to 85-90°C.