

## Dressing



## Recipe Suggestion

Palsgaard® 5245

**Product:** Cheese Dressing with 20% oil. Cold process.

### Recipe:

	%
Palsgaard® 5245	2.80
Salt	1.50
Sugar	6.00
Potassium sorbate	0.10
Egg yolk liquid	5.00
Garlic powder	0.10
Ground pepper	0.10
Vegetable oil	20.00
Mustard paste	2.00
Vinegar, 12%	3.50
Cheese powder	4.60
Water	54.30
	100.00

### Procedure:

- \* Pour the water into the emulsification plant and start the recirculation.
- \* Mix Palsgaard® 5245, sugar, salt and potassium sorbate and add slowly into the water phase thus starting the emulsification.
- \* Add egg yolk into the water phase.
- \* Add the remaining vegetable oil gradually in order to keep the emulsion stable.
- \* Add mustard paste, vinegar 12%, vinegar 7% and spices.

Heat treatment of spices at 100°C for approx. 5 min. is recommended.

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® 5245.

### Benefits:

Palsgaard® 5245 provides an excellent smooth texture, good stability.