

Dressing



Recipe Suggestion

Palsgaard® 5232

Product: Fish Cocktail dressing with 20% oil. Cold process

Recipe:

	%
Palsgaard® 5232	0.55
Sugar	8.00
Salt	1.50
Potassium sorbate	0.20
Tomato puré 28/30	1.50
Egg yolk pasteurized	4.00
Water	50.10
Vegetable oil	20.00
Mustard paste	8.00
Vinegar 12%	5.00
Wine vinegar 7%	1.00
Dill, freeze dried	0.15
	100.00

pH approx. 4.00

Procedure:

- * Pour the water into the emulsification plant and start the recirculation.
- * Mix Palsgaard® 5232, sugar, salt and potassium sorbate and add slowly into the water phase thus starting the emulsification.
- * Add egg yolk and tomato puré 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 85-90 °C for approx. 5 min. is recommended.

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.