

Mousse



Recipe Suggestion

Palsgaard® Dessert 516

Product: Chocolate mousse on aerator

Recipe:

	%
Palsgaard® Dessert 516	2.10
Anhydrous milk fat	8.00
Skim milk powder	9.00
Sugar	10.00
Glucose syrup 42 DE	3.00
Cocoa powder (10-12%)	2.50
Water	65.40
	100.00

Composition of solids:

	%
Fat	8.35
Milk-solids-non-fat	8.55
Protein	3.15
Sugar	12.25
Palsgaard® Dessert 516	2.10
Total solids	33.40

Procedure:

- * Dry mix the cocoa powder and sugar and add to the water while stirring, together with the skim milk powder, Palsgaard® Dessert 516.
- * Melt the fat and add to the mix at approx. 50° C.
- * Pasteurization: E.g. 83°C/30 sec.
- * Homogenization: Approx. 175 kp/cm².
- * Cool the mix to 5° C and whip in an aerator.
- * Suggested overrun: 80-100%.
- * Fill into container.

Identification: CHOCOLATE MOUSSE AERATED (00585701-EU-E-RS)

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