

Creamy dessert

Ingredients used

EmulPro™ P 200

Recipe suggestion

In this creamy dessert, EmulPro™ P 200 adds to the viscosity and provides a firm and creamy consistency.

Ingredients	Amount
Cream 38 %, double cream	72.90
Full-cream milk	18.20
EmulPro™ P 200	1.30
Sugar	7.30
Instant coffee	0.30
Total recipe:	100.00 %

Production procedure:

Run at speed 2 on the Thermomixer throughout the process.

1. Add the liquid cream and the full-cream milk to the Thermomixer, and start the process by heating up.
2. Mix EmulPro™ P 200, sugar and coffee/vanilla sugar, and add to the Thermomixer.
3. When 85°C is reached, the liquid is transferred to a saucepan.
4. Gently stir to drop down the temperature to approx. 60°C.
5. Transfer the liquid to containers and place them in the cooler.