

Collagen creamy dessert

Ingredients used

EmulPro™ P 200, OmniCol™ 210

Recipe suggestion

In this creamy dessert, EmulPro™ P 200 adds to the viscosity and provides a firm and creamy consistency. While OmniCol™ 210 contributes to an increased protein content providing collagen peptides, which are widely recognized for their ability to support joint flexibility and muscular maintenance as well as maintaining healthy skin, hair and nails.

Ingredients	Amount
Cream 38%, double cream	69.4
Full-cream milk	17.3
Sugar	7.0
OmniCol™ 210	4.8
EmulPro™ P 200	1.2
Instant coffee	0.3
Total	100%

Nutrition facts:	per 100 g:
Energy	1307 kJ/312 kcal
Protein	8.0 g
Fat	27.1 g
Collagen	4.7 g
Carbohydrate	9.8 g
Salt	0.1 g
Energy %	E %
Carbohydrate %	13 %
Fat %	77 %
Protein %	10 %

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, OmniCol™ 210, sugar and coffee, 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.