

Vanilla - Sauce

recommended recipe

Product characterization

Vanille-Sauce is a sweet, thin cream which is served warm with strzdel, cake, etc. This sauce can be kept hot over a long period of time and exhibits an especially pleasant in viscosity while cooling.

Recipe (Ref.: HC14_99e.DOC)

Milk	500 g
Sugar	56 g
iota-Carragheenan	1.85 g
VIDOCREM A	0.95 g
Aroma	X g
Colouring	X g

Preparation

1. Heat the milk in the pan
2. Add the blend directly to the milk while stirring
3. While stirring, let it cook for 1 minute

Remarks

- Through the choice of the suitable gelling and thickening agent the powder can be added directly to the boiling milk.
- The recipe do not consists of any starch products. For this reason this particular stabilizer can also be used in "light-products".
- With different blend proportions we can meet specific customer for the product.