

# Vanille - 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.

The above described recipe was developed and tested in the laboratories of UNIPEKTIN AG, Eschenz. The chosen substances and applied quantities lead to a foodstuff with optimal texture and consistency. We leave the final elaboration of the recipe (flavour, preservation, herbs etc.) to you and/or your development team.