

Recipe data sheet

Yogurt dressing sauce



Recipe

Ingredients	%
Vegetable oil (sunflower)	40,0 %
Water	44,7 %
Yogurt powder	5,0 %*
White sugar	1,0 %
Egg yolk	2,5 %
Vinegar	3,0 %
salt	1,4 %
Lemon juice	0,5 %
Corn starch	0,2 %
Xanthan gum	0,1 %
Citric acid	0,2 %
Preservative (potassium sorbate)	0,08 %
Seasoning	Depending on taste

*For 100g of sauce, the use of 5% of yogurt powder corresponding to the use of 39g of fresh yogurt. Calculation based on a fresh yogurt with 12% of dry matter.

Yogurt powder, the perfect ingredient to create a new trendy dressing sauce with yogurt appellation.

- ➔ Yogurt powder, an ingredient easy to rehydrated with the other powdered ingredients, a natural yogurt taste
- ➔ The yogurt denomination without the storage of fresh yogurt.

This recipe is also possible with our SKYR and KEFIR powders for an ethnic and unique dressing.

Process

- Disperse starch and xanthan gum in their double volume of oil
- Add to food processor bowl the water, the yogurt powder, the sugar, the salt, the preservative
- Mix 10 min at 1000 rpm to rehydrate the powder
- Add to the bowl the starch, the xanthan gum, a part of oil and egg yolk
- Mix 2 min at 1000 rpm then increase the speed at 1500 and add the remaining part of oil while mixing
- Add vinegar, lemon juice, flavouring if needed
- Emulsify during 1 min in high speed 3000 rpm
- Pack

Indicative nutritional profile per 100 g

Energy	387Kcal / 1596KJ
Total Fat (g)	40
of which Saturated fat (g)	4,7
Total Carbohydrate (g)	4,0
of which sugars (g)	3,7
Protein (g)	2,1

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