

Vegan Crème Fraiche

Vegan Crème Fraiche Ingredients	Trial A	Trial B
	%	%
Water	66.248	66.268
Coconut Fat	29.000	29.000
HG Vegan Base 7.1	4.000	4.000
Salt	0.500	0.500
Potassium Sorbate	0.200	0.200
Lactic Acid 88%	0.200	0.200
Carrot Aqua Resin	0.002	0.002
Natural Buttermilk Type Flavour 1413092 – Liquid (KP) Cultured, buttermilk, butter, fatty, sour, creamy, acetic, milk <i>Oil Soluble</i>	0.150	0.180
Natural Butter Type Flavour 1411311 – Spray Dry (KP) Butter, dairy, fatty, lipolytic, country, fresh <i>Water Soluble & Oil Dispersible</i>	0.150	0.100
Natural Heavy Cream Type Flavour 1411532 – Liquid (KP) Heavy cream, butter, creamy, fatty, milk, soapy, sour <i>Oil Soluble</i>	0.050	---
Natural Milk Type Flavour 1411492 – Emulsion (KP) Milk, fresco, dairy, cream, fresh, panela, asadero, oaxaca <i>Water Soluble & Oil Dispersible</i>	---	0.050
Total:	100.00	100.00

Procedure:

- In the thermomix add fat, water set to 50°C and mix on setting 2.
- Once temperature is reached add all other ingredients and mix on setting 3.5 and heat to 65°C, cook to 85°C and hold for 15 minutes to pasteurize.
- Product should be smooth and homogeneous once cooked completely.
Hot fill into containers, invert and cool.

Please Note:

This formula has been devised for benchtop use. It may need adjustment for industrial application to be machinable and produce optimum results.