



Ingredients to reimagine gastronomy

Recipe book **Potatowhip** **Cold**



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HORECA



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BAPA



WHIPPING PROTEINS

are essential components in modern gastronomy and pastry-making.

They have a unique capacity to add air to recipes, creating light, foamy textures.

This effect is fundamental in recipes such as mousses, meringues and foams, where it is vital to incorporate stabilized air in order to achieve the right structure.

Thanks to their versatility, whipping proteins are also invaluable tools, since they can be combined with other ingredients to boost emulsifying, coagulating and stabilizing properties, among others.



IN VEGAN PASTRY-MAKING

whipping proteins stand out for their capacity to replicate effects traditionally achieved with ingredients of animal origin, offering inclusive, sustainable alternatives without impacting on the final quality of products.

Potatowhip Cold

100% potato protein



EMULSIFYING AGENT

Improves the texture, stability and sensation in the mouth.



WHIPPING AGENT

No coagulating effect.



SUBSTITUTE FOR EGG WHITE

in unheated recipes.



NEUTRAL FLAVOUR

Allows for food with a fuller flavour.



43124



"Potatowhip Cold does not add any taste or colour to recipes. This means that they can be given purer tastes and colours."

Guillermo Corral, chef at Sosa

Why launch another Potatowhip?



POTATOWHIP COLD has a neutral taste and colour

This allows for the creation of dishes with a more intense flavour and purer colour.



POTATOWHIP COLD can be used in unheated recipes

This means that it can be used to make cold sauces, such as egg-free (vegan) mayonnaise.

Neutral meringue

Pea mayonnaise



POTATOWHIP COLD is used in recipes by leading chefs and schools, such as Toni Rodríguez and L'École Valrhona.

DIFFERENCES

POTATOWHIP **VS** **POTATOWHIP COLD**

The taste and colour.

Potatowhip is a coagulating agent and **Potatowhip Cold is not.**



Our chefs



Guillermo
Corral

He has over 10 years' experience as an expert consultant. Thanks to his extensive culinary expertise, he is highly proficient at the art of pastry-making and savoury cuisine.



Jean
Siviaude

With specialist training as a pastry chef and chocolatier at two famous French confectionary institutions: Ferrandi and Christophe Michalak. He has forged a name in the world of confectionary for his experience and dedication.



Edu
Azuaza

He is our link between tradition and innovation due to his passion for different gastronomic cultures and his proficiency in various different languages.



Albert
Jofre

Albert forged a solid career working at some of the finest patisseries in Barcelona. At Sosa, he puts his culinary teaching experience into practice. His passion and knowhow are reflected in his dedication to teaching the art of good cuisine.

HORECA & BAPA

Recipes by our chefs

Symbols and colours



Vegan



Vegetarian



Gluten-free

HORECA

BAPA



PICKLE FOAM
with Potato Whip Cold



Pickle foam, guindilla pepper granita and tomato tartare

Main recipe

FOR 1 SERVING

Pickle foam	50 g	41.67 %	Prepare the tartare with the tomatoes, fennel, olive oil and salt. Arrange in a crown shape on a plate. Add the mussels and the foam in the middle. Round it all off with the granita and the tomato crunch.
Guindilla pepper granita	20 g	16.67 %	
Panko'n tomate	10 g	8.33 %	
Pickled mussels	30 g	25 %	
Fennel	5 g	4.17 %	
Tomato	5 g	4.17 %	
Olive oil	qs		
Salt	qs		

Pickle foam

Pickle	660 g	94.69 %	Mix all the ingredients together and blend them well. Load the siphon with two charger cartridges and leave on one side.
Potatowhip Cold 43124	30 g	4.30 %	
Flaxfiber 42151	7 g	1 %	

Guindilla pepper granita

Seedless guindilla peppers	70 g	26.12 %	Mix all the ingredients together, and bring to the boil. Leave in the freezer and scrape the granita with a fork.
Guindilla pepper brine	190 g	70.90 %	
Gracila Gel 43201	4 g	1.49 %	
Food Colour green colouring 46306	4 g	1.49 %	

Panko'n tomate

Corn panko	500 g	65.36 %	Mix all the ingredients together until a uniform blend is achieved. Place on a silicon mat in the style of a crumble, and bake at 100 °C in the oven for 20 minutes. When it is cool, store it with the Dry-sec.
Maltosec 48683	100 g	13.07 %	
Tomato powder 41225	75 g	9.80 %	
Salt	10 g	1.31 %	
Water	80 g	10.46 %	
Dry-sec 41520			



APPLE MAYONNAISE
with Potatowhip Cold

SAVOURY



Celery terrine with apple mayonnaise

Main recipe

FOR 1 SERVING

Celery terrine	150 g	71.43 %
Apple mayonnaise	25 g	11.90 %
Buckwheat	5 g	2.38 %
Granny Smith apples	5 g	2.38 %
Chicken consommé	25 g	11.90 %

Boil the buckwheat for 5 minutes and dehydrate. Leave on one side. Lightly fry the terrine in a little oil on a low heat until golden. Put on a dish. Pipe some dots of mayonnaise onto it. Decorate with the crunchy buckwheat and green apple. Pour the hot consommé around it.

Celery terrine

Celery root	500 g	47.85 %
Water	500 g	47.85 %
Gelbinder 50064	10 g	0.96 %
Maltodextrin 48671	20 g	1.91 %
Poultry umami 39063	15 g	1.44 %
Olive oil	qs	

Peel and cut the celery into thin slices with a mandoline. Place on a baking tray covered in greaseproof paper and brush with olive oil. Bake for 35 minutes at 120 °C. Separately, mix the water, maltodextrin, Gelbinder and umami. Build the terrine, using the celery slices dipped in the previous mixture.

Apple mayonnaise

Roast apples	160 g	24.24 %
Miso paste	100 g	15.15 %
Sunflower oil	350 g	53.03 %
Natur Emul 48645	6 g	0.91 %
Potatowhip Cold 43124	4 g	0.61 %
Water	40 g	6.06 %

Mix all the ingredients together, except for the oil, for one minute. Make an emulsion, adding the oil bit by bit.

PUMPKIN MOUSSE
with Potatowhip Cold



SAVOURY



Pumpkin mousse with prawns and coconut

Main recipe

FOR 1 SERVING

Pumpkin mousse	100 g	21.74 %
Prawn filling	200 g	43.48 %
Beurre blanc	150 g	32.61 %
Citronella air	5 g	1.09 %
Bisque oil	5 g	1.09 %

Pour the mousse into quenelle moulds and add the insert. Freeze the mousse. Pour the beurre blanc into a soup dish. Add the *quenelles*, removed from the mould. Decorate with a few drops of prawn oil and citronella air.

Pumpkin mousse

Liquified pumpkin (1)	100 g	23.53 %
Vegan Mousse Gelatine 48656	15 g	3.53 %
Liquified pumpkin (2)	200 g	47.06 %
Potatowhip Cold 43124	8 g	1.88 %
Maltodextrin 48671	100 g	23.53 %
Flaxfiber 42151	2 g	0.47 %

Whip the liquidized pumpkin (1) with the Potatowhip Cold. Add the maltodextrin and Flaxfiber in the style of a meringue. Boil the liquidized pumpkin (2) with the Vegan Mousse Gelatine. Combine both parts to make the mousse.

Prawn filling

Prawn bisque	200 g	22.22 %
Fresh prawns	450 g	50 %
Gelcrem Hot 48640	250 g	27.78 %

Chop the prawns and mix them with the bisque boiled with the Gelcrem. Place in moulds and freeze.

Prawn bisque

Prawn heads	300 g	26.86 %
Celery	300 g	26.86 %
Fennel	150 g	13.43 %
Tomato concentrate	100 g	8.95 %
Anise liqueur	100 g	8.95 %
Olive oil	80 g	7.16 %
Garlic	20 g	1.79 %
Madras curry 40924	8 g	0.72 %
Freeze-dried coffee	1 g	0.09 %
35% fat cream	50 g	4.48 %
Salt	8 g	0.72 %

Cut the vegetables and sauté in oil on a low heat for 15 minutes. Add the concentrated tomato and the anise liqueur and reduce until dry. Add the heads of the prawns and sauté for 5 more minutes, squashing them at the same time to get all the juice out of them. Cover with water and simmer for 40 minutes on a low heat. Strain and add the coffee, curry, cream and salt while the mixture is still hot. Cool and leave on one side.



Beurre blanc

Shallots	200 g	22.03 %
Coconut cream	450 g	49.56 %
Champagne	250 g	27.53 %
Salt	4 g	0.44 %
Flaxfiber 42151	4 g	0.44 %

Cut the shallots into julienne strips and boil with the champagne, reducing to half the amount. Add the coconut purée and bring to the boil. Blend it all with the Flaxfiber and strain. Leave on one side.

Citronella air

Milk	500 g	86.81 %
Citronella	70 g	12.15 %
Salt	4 g	0.69 %
Sucro Emul 49567	2 g	0.35 %

Mix all the ingredients together, and heat to 60 °C, then strain the mixture. Mix and create the foam with a blender.

Bisque oil

Prawn heads	300 g	9.84 %
Celery	300 g	9.84 %
Fennel	150 g	4.92 %
Tomato concentrate	100 g	3.28 %
Anise liqueur	100 g	3.28 %
Olive oil	80 g	2.62 %
Garlic	20 g	0.66 %
Sunflower oil	2000 g	65.57 %

Cut the vegetables and sauté in oil on a low heat for 15 minutes. Add the concentrated tomato and the anise liqueur and reduce until dry. Add the heads of the prawns and sauté for 5 more minutes, squashing them at the same time to get all the juice out of them. Add the oil and infuse for 2 hours at 70 °C. Strain and decant the fat.



DRY MERINGUE
with Potatowhip Cold

SWEET



Strawberry, orange blossom and pink pepper

Main recipe

FOR 1 SERVING

Red fruit jelly	120 g	68.57 %
Orange blossom and pepper dry meringue	40 g	22.86 %
Strawberry sorbet	15 g	8.57 %
Fresh strawberries	qs	
Kefir	qs	

Place a thin disk of strawberry jelly on the bottom of a plate. Put a cylinder of strawberry sorbet on top and cover with slices of meringue. Garnish, on one side, with thin slices of strawberry. Round it off with a few drops of kefir.

Red fruit jelly

Raspberry purée	340 g	41.61 %
Strawberry purée	340 g	41.61 %
Sugar	112 g	13.71 %
Fruit NH pectin 48667	5 g	0.62 %
Lime juice	20 g	2.45 %

Mix the sugar with the pectin. Heat the purées to 40 °C. Then sprinkle the sugar and pectin mixture gradually onto them, while stirring with a whisk. Bring the mixture to the boil. Remove from the heat. Add the lime juice to the previous mixture. Mix well. Pour it into your chosen moulds. Leave to set in the fridge. Freeze.

Orange blossom and pepper dry meringue

Water	100 g	29.41 %
Sugar	120 g	35.29 %
Potatowhip Cold 43124	10 g	2.94 %
Trehalose powder 48687	50 g	14.71 %
Orange blossom water	50 g	14.71 %
Pink pepper	10 g	2.94 %

Whip the water and the orange blossom water with the Potatowhip Cold. When it is foaming, add the sugar and the trehalose. Whip it all, and pipe onto silicon mats. Sprinkle with the milled pepper and dry at 100 °C for 3 or 4 hours.

Strawberry sorbet

Strawberry purée	800 g	66.23 %
Dextrose powder 48684	120 g	9.93 %
33 DE glucose powder 50053	80 g	6.62 %
Neutral acid	5 g	0.41 %
Guar gum 48682	1.5 g	0.12 %
Carob bean gum 48686	1.5 g	0.12 %
Water	200 g	16.56 %

Mix the ingredients and blend. Heat to 85 °C and then cool to 4 °C. Leave to mature for at least 6 hours and then churn with an ice cream maker. Store in the freezer at a temperature of -15 °C.



JELLIED FOAM
with Potatowhip Cold



Jellied chocolate and hazelnut foam

Main recipe

FOR 175 G

Jellied chocolate and hazelnut foam	120 g	68.57 %	Cover the bottom of a plate with a strip of chocolate and hazelnut cremeux. Put a piece of jellied foam on top of it. Decorate with dots of hazelnut caramel, pieces of biscuit, and the cocoa nib crunch.
Cocoa nib crunch	40 g	22.86 %	
Chocolate and hazelnut cremeux	15 g	8.57 %	
Hazelnut caramel	qs		
Sabl�	qs		

Jellied chocolate and hazelnut foam

Water	300 g	57.42 %	Boil the water with the Gracila Gel. Pour onto the gianduja and the Potatowhip Cold. Blend for 1 minute. Pour into a siphon and load with two charger cartridges of gas. Pour the foam in a baking frame and leave to set in the fridge. Use when ready.
Milk and hazelnut gianduja	200 g	38.28 %	
Gracila Gel 43201	2.5 g	0.48 %	
Potatowhip Cold 43124	20 g	3.83 %	

Cocoa nib crunch

Cocoa nibs	75 g	27.78 %	Blend all the ingredients together. Spread it out in a very fine layer between two baking sheets and bake for 15-20 minutes at 160 �C.
Maltosec 48683	20 g	7.41 %	
Water	70 g	25.93 %	
Toasted hazelnut flour 45832	25 g	9.26 %	
Icing sugar	80 g	29.63 %	



Chocolate and hazelnut cremeux

Water	350 g	51.47 %
Inulin Hot 48692	40 g	5.88 %
Sugar	60 g	8.82 %
64% dark chocolate	180 g	26.47 %
Toasted hazelnut paste 40371	50 g	7.35 %

Mix the inulin with the sugar, and sprinkle it onto the water as you stir it. Heat to 65 °C to make sure that the Inulin dissolves properly, and pour onto the chocolate and hazelnut paste. Blend for one minute. Pour into your chosen recipient or mould and cover with cling film. Store in the fridge for 2 hours until the inulin absorbs the moisture, and freeze if required.

Hazelnut caramel

Trehalose powder 48687	150 g	26.09 %
40 DE liquid glucose 48647	25 g	4.35 %
35% fat cream	200 g	34.78 %
Milk	130 g	22.61 %
Toasted hazelnut paste 40371	70 g	12.17 %

Caramelize the trehalose. Leave to cool and blend it until a fine powder is obtained. Add it to the glucose, the cream and the hot milk. Heat to 105 °C. Leave to cook to 70 °C and blend with the hazelnut paste.

Sablé

Icing sugar	85 g	8.81 %
Trehalose powder 48687	50 g	5.18 %
Pasteurized egg	85 g	8.81 %
Almond flour 41409	40 g	4.15 %
82% fat butter	275 g	28.50 %
Cake flour	430 g	44.56 %

Mix all the ingredients together and knead with the paddle. Once it is well mixed, spread the mixture between two silicon mats, giving it a thickness of 3 mm. Cut into the required shape and bake for 14 minutes at 160 °C.



ROOIBOS AND ALMOND FOAM
with Potatowhip Cold

SWEET



Rooibos foam, hazelnut biscuit and pears

Main recipe

FOR 175 G

Moist hazelnut sponge	120 g	40 %
Rooibos and almond foam	20 g	6.67 %
Catalan cream ice cream	50 g	16.67 %
Sugar	10 g	3.33 %
Pears	100 g	33.33 %

Caramelize the pears in the sugar. Arrange them on the previously cut sponge cake. Place the sponge in the middle of a plate with the foam beside it. Add a ball of ice cream to round it all off.

Moist hazelnut sponge

Water	240 g	23.44 %
Glutinous rice starch	24 g	2.34 %
Cremsucre 40405	100 g	9.77 %
Egg white (1)	240 g	23.44 %
Toasted hazelnut flour 45832.....	120 g	11.72 %
Almond flour 41409	120 g	11.72 %
Egg white (2).....	120 g	11.72 %
Sugar	60 g	5.86 %

Bring the water and the starch to the boil. Mix it with the Cremsucre, the egg white (1) and the almond and hazelnut flour. Separately, whip the egg white (2) with the sugar. Fold it all in gently. Bake in a stainless steel baking ring for 1 hour at 150 °C.

Rooibos and almond foam

Rooibos infusion.....	300 g	70.51 %
Raw almond paste 41222	100 g	23.50 %
Sugar	15 g	3.53 %
Potatowhip Cold 43124.....	0.5 g	0.12 %
Flaxfiber 42151	10 g	2.35 %

Mix all the ingredients together and blend them. Pour into a syphon charged with a cartridge of gas, and leave on one side.

Catalan cream ice cream

Milk.....	515 g	51.19 %
35% fat cream	80 g	7.95 %
1% powdered milk 43914.....	15 g	1.49 %
Dextrose 41519.....	75 g	7.46 %
Sugar	110 g	10.93 %
Egg yolk.....	180 g	17.89 %
Tahiti vanilla pods.....	1 g	0.10 %
Cinnamon stick.....	1 g	0.10 %
Profiber Stab 5 45116.....	4 g	0.40 %
Lemon peel.....	20 g	1.99 %
Orange peel.....	5 g	0.50 %

Grate the lemon and orange peel into the milk and cream. Add the vanilla and the cinnamon. Heat to 40 °C and leave to rest overnight, chilled. The following day, mix the solids. Strain the infusion and heat to 30 °C. Add the solids and continue to heat the mixture to 35-40 °C. Add the egg yolks and heat to 85 °C. Strain and cool to 6 °C (pasteurizing it). Leave to mature overnight before churning.



COCKTAIL

V



Clover Club

Main recipe

FOR 100 G

Gin	30 g	29.41 %	Mix all the ingredients in a cocktail mixer, and shake for one minute. Strain into a glass.
Raspberry syrup	15 g	14.71 %	
Lemon juice	15 g	14.71 %	
Water	40 g	39.22 %	
Potatowhip Cold 43124.....	2 g	1.96 %	



PISTACHIO SPONGE CAKE
with Potatowhip Cold



Yuzu and pistachio sponge with red fruit

Main recipe

FOR 270 G

Pistachio sponge cake	100 g	32.26 %
Red fruit jelly	100 g	32.26 %
Yuzu cremeux	100 g	32.26 %
Strawberry Wet Proof Crispy 48666	5 g	1.61 %
Fresh strawberries	5 g	1.61 %

Pour the cremeux and the jelly into different 2 mm-high baking frames. Cut the sponge cake into the same size as the frame. Alternate a layer of sponge with a layer of cremeux, one of jelly, and another of the cremeux. Freeze. Cut the assembled cake into 5 cm-thick strips, and put one strip on top of another two. Decorate with the strawberries and the Wet Proof Crispy.

Pistachio sponge cake

Substitute egg white	80 g	28.27 %
Sugar	20 g	7.07 %
Icing sugar	55 g	19.43 %
Pistachio flour 44145	55 g	19.43 %
Corn starch	10 g	3.53 %
Baking Powder Std 45480	3 g	1.06 %
Pistachio paste 44132	15 g	5.30 %
Deodorised coconut fat 43295	40 g	14.13 %
Soy lecithin 48644	5 g	1.77 %

Whip half the substitute egg white with the icing sugar in the style of a meringue. Mix the other part with the powders. Combine both mixtures. Add the melted fat, mixed with the lecithin. Bake for 25 minutes at 165 °C.

Substitute egg white

Water	930 g	92.96 %
Potatowhip Cold 43124	30 g	3 %
Gelcrem Cold 48652	40 g	4 %
Konjac gum 41550	0.4 g	0.04 %

Mix all the ingredients together and blend them. Leave to hydrate for 6 hours.



Red fruit jelly

Raspberry purée.....	340 g	41.61 %	Mix the sugar with the pectin. Heat the purées to 40 °C. Then sprinkle the sugar and pectin mixture gradually onto them, while stirring with a whisk. Bring the mixture to the boil. Remove from the heat. Add the lime juice to the previous mixture. Mix well. Pour it into your chosen moulds. Leave to set in the fridge. Freeze.
Strawberry purée	340 g	41.61 %	
Sugar	112 g	13.71 %	
Fruit NH pectin 48667	5,10	0.62 %	
Lime juice	20 g	2.45 %	

Yuzu cremeux

Yuzu juice	350 g	34.21 %	Mix the sugar, pectin and Natur Emul. Separately, mix the juice and the water. Heat the liquids to 40 °C, and gradually sprinkle on the dry ingredients as you blend the mixture. Bring to the boil. Remove from the heat and cool to 45 °C. Add the coconut fat and blend well. Cool to 4 °C as swiftly as possible. Chill in the fridge for 12 hours prior to using.
Water	300 g	29.33 %	
Sugar	180 g	17.60 %	
Fruit NH pectin 48667	13 g	1.27 %	
Natur Emul 48645	10 g	0.98 %	
Deodorised coconut fat 43295.....	140 g	13.69 %	
Inulin Hot 48692	30 g	2.93 %	



VEGAN ROYAL ICING
with Potatowhip Cold

Rousquille biscuits

Main recipe

FOR 150 G

Vegan royal icing	90 g	75 %
Sablé	25 g	20.83 %
Aniseed.....	5 g	4.17 %

Leave the sablé biscuits to cool and glaze them with the royal icing. Decorate them with some aniseed.

Vegan royal icing

Substitute egg white	10 g	16.13 %
Lemon juice	2 g	3.23 %
Icing sugar	50 g	80.65 %

Mix all the ingredients together and whip in a food processor.

Substitute egg white

Water	930 g	92.96 %
Potatowhip Cold 43124	30 g	3 %
Gelcrem Cold 48652	40 g	4 %
Konjac gum 41550	0.4 g	0.04 %

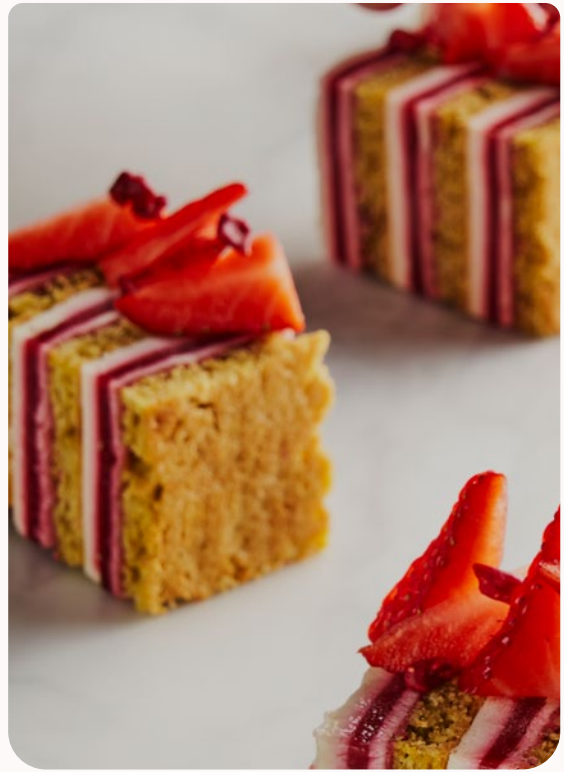
Mix all the ingredients together and blend them. Leave to dehydrate for 6 hours.

Sablé

Icing sugar	85 g	8.81 %
Trehalose powder 48687	50 g	5.18 %
Pasteurized egg.....	85 g	8.81 %
Almond flour 41409	40 g	4.15 %
82% fat butter	275 g	28.50 %
Cake flour	430 g	44.56 %

Mix all the ingredients together and knead with the paddle. Once it is well mixed, spread the mixture between two silicon mats, giving it a thickness of 3 mm. Cut into the required shape and bake for 14 minutes at 160 °C.







**Ingredients to
reimagine gastronomy**

Sosa Ingredients

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