



HOW TO REPLACE THE WATER FROM EGG WHITE WITH FLAVOUR?

ALBUWHIP



Sosa Ingredients

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CAT CAST ENG



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CAST FR ENG IT PORT



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Chef and pastry chef with training in multiple disciplines.

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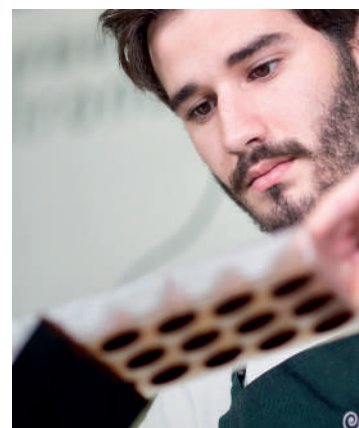


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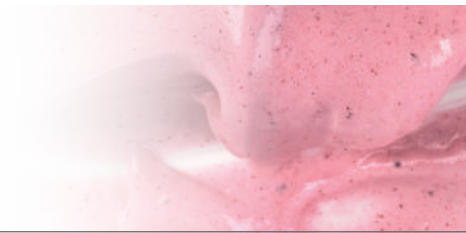
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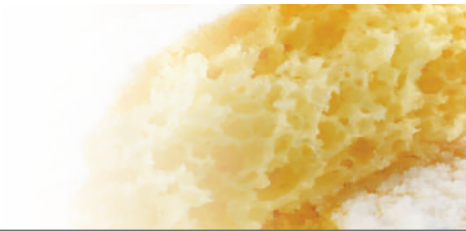
CAST FR ENG DE

DEVELOPED BASES

BASE 1 MERINGUE



BASE 2 SPONGE CAKE



BASE 3 MOUSSE



BASE 4 MACARON



ALBUWHIP

Egg albumin powder



Dose: 8/10 %

Code	Weight	u/box
38461	500 g	6 u

PROPERTIES

Whipping, emulsifying and coagulant effect. Egg white substitute.

USE

Mix while cold in the liquid base with no fat content and disperse with strong agitation. In order to get a uniform and stable whipping effect it's convenient to use an automatic beater machine. Whipping effect can be improved by hydrating the product for 24 hours before beating.

APPLICATION

Any aqueous liquid, regardless of its pH (fruit and vegetable pulps, smoothies, de-fatted broths, flavoured waters). In the case of liquids containing enzymes, whipping power is disabled by them and so they have to be reactivated by heat (70 °C) before adding Albuwhip.

REMARKS

High air retention capacity, up to 60%.

Coagulant capacity from 57 °C.

25% higher whipping capacity and 5 times more stable than fresh egg white.

ELABORATIONS

Meringues, spongecakes, doughs, macarons, marshmallows, mousses, soufflé, foams...

PRODUCT ADVANTAGES

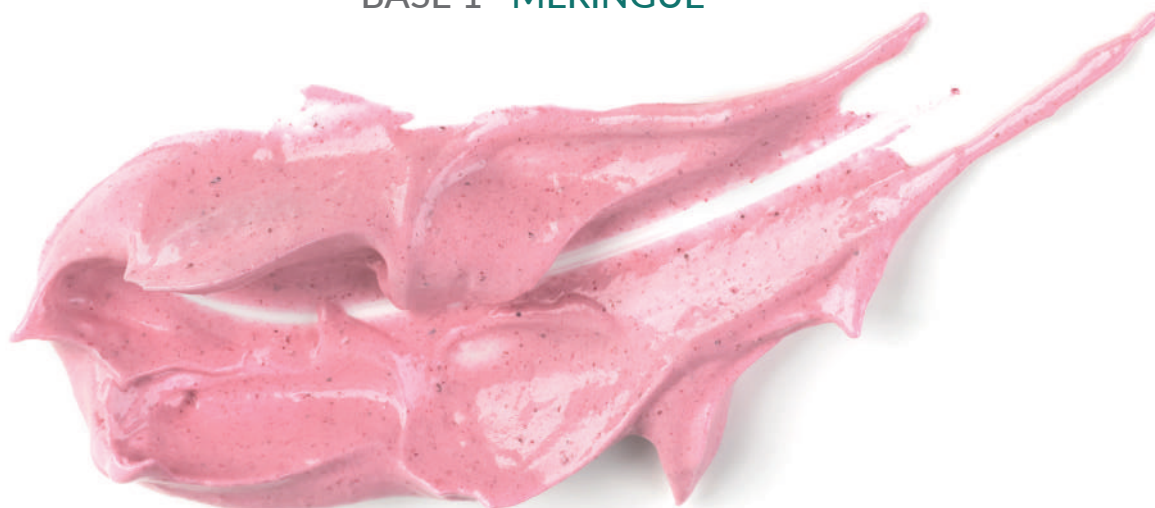
- 5 times more stable than fresh egg white.
- Retention capacity up to 60%, 25% higher whipping capacity than fresh egg white.
- Water from egg white can be substituted by liquids that may add flavour.
- Works in a high pH range.
- Coagulant capacity from 57 °C.



Allergens
Egg

Albuwhip is egg albumin powder. A protein that allows us to whip any aqueous liquid in a stable way, replacing the water in the egg white with flavour and thus multiplying the flavour of our pastry preparations by a factor of 10.

BASE 1 MERINGUE



Blackcurrant meringue

Code	Ingredient	Brand	g	%	g/kg
	Blackcurrant purée		120	37,27	372,67
	Water		35	10,87	108,70
38461	Albuwhip	Sosa	16	4,97	49,69
34353	Sugar	Sosa	120	37,27	372,67
39054	Trehalose	Sosa	30	9,32	93,17
37085	Citric acid	Sosa	1	0,31	3,11
	For 322 g		Total 322		1000

Mix the Albuwhip with the citric acid and the blackcurrant purée. Whip. Add the sugar and trehalose in three parts as a French meringue. Pour on a silicone mat in the desired shape and dehydrate at 50 °C for 6 hours.

BASE 2 SPONGE CAKE



Passion fruit biscuit

Code	Ingredient	Brand	g	%	g/kg
	Passion fruit purée		240	29,27	292,68
34353	Sugar	Sosa	160	19,51	195,12
38461	Albuwhip	Sosa	30	3,66	36,59
39054	Trehalose	Sosa	40	4,88	48,78
	Egg yolk		150	18,29	182,93
37117	Baking Powder Std	Sosa	10	1,22	12,20
	Soft flour		150	18,29	182,93
38470	Corn starch	Sosa	40	4,88	48,78
38489	Icing sugar	Sosa	qs		
	For 820 g		Total 820		1000

Mix the passion fruit purée with the Albuwhip and whip well. Add the sugar and keep whipping until sugar dissolves well. Add the egg yolk and stir gently. Mix the solids and sift over the first elaboration. Stir well and gently. Stretch the dough and bake at 180 °C for 6 minutes.

BASE 3 MOUSSE



Raspberry mousse

Code	Ingredient	Brand	g	%	g/kg
	Raspberry purée		500	61,80	618,05
38461	Albuwhip	Sosa	35	4,33	43,26
38734	Instangel	Sosa	24	2,97	29,67
34353	Sugar	Sosa	50	6,18	61,80
	Cream 35%		200	24,72	247,22
	For 800 g		Total 809		1000

Mix raspberry purée with Albuwhip and Instangel. Whip until getting a meringue texture. Aside, whip the sugar with the cream until it has a semi-whipped texture. Combine the cream with the previous meringue. Distribute in the desired molds and freeze. Demold and unfreeze before serving.

BASE 4 MACARON



Orange Macaron

Code	Ingredient	Brand	g	%	g/kg
38489	Icing sugar	Sosa	500	23,81	238,07
37333	Extra fine almond flour	Sosa	500	23,81	238,07
	Water (1)		170	8,09	80,94
38461	Albuwhip (1)	Sosa	15	0,71	7,14
34353	Sugar	Sosa	500	23,81	238,07
	Water (2)		220	10,48	104,75
	Water (3)		170	8,09	80,94
38461	Albuwhip (2)	Sosa	15	0,71	7,14
37898	Food Colour orange colouring	Sosa	10	0,48	4,76
38281	Orange aroma	Sosa	0,20	0,01	0,10
	For 2 kg		Total		1000

Mix the almond extra refined powder and icing sugar and the colouring in a food processor. Besides mix water and Albuwhip until totally dissolved. Add this mixture on the almond extra refined powder and icing sugar and mix until combined using the paddle. On the other side mix water (3) and the Albuwhip (2) and whip into the robot using the whisk. Beside this preparation, combine the caster sugar and the water (2) and bring to 118 °C. Once the meringue whipped and the syrup at 118 °C, pour the syrup little by little into the meringue and keep mixing at medium speed. Once the meringue around 50 °C, add the aroma, remove from the machine and mix with the first preparation by hand until perfectly combined. Give the batter a final, thorough mix. After piping the macarons, tap the tray in order to release any air in the batter. Consequently, their volume will decrease. If any air was left on the inside of the macarons, these would turn hollow when baked. Leave to cool at room temperature for 20 minutes approximately so that they dry on the inside and to prevent the shells from cracking during the baking process due to humidity. They will be ready to be baked when our finger does not stick to the batter when touching it. Bake at 155 °C in an oven with no ventilation or the minimum possible, vents open, for approximately 10 minutes.

OUR TECHNICIANS' PROPOSALS

BASE 1 MERINGUE
BLACKCURRANT PAVLOVA WITH WILD FRUITS



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Blackcurrant meringue		322	39,41	394,12
	Raspberry gel		80	9,79	97,92
	Cream 35%		200	24,48	244,80
37235	Natural vanilla extract	Sosa	15	1,84	18,36
37241	Red fruits Fruit&Sauce	Sosa	80	9,79	97,92
	Raspberries		30	3,67	36,72
	Blueberries		30	3,67	36,72
	Blackberries		30	3,67	36,72
	Mint		10	1,22	12,24
34353	Sugar	Sosa	10	1,22	12,24
39054	Trehalose	Sosa	10	1,22	12,24
	For 1000 g		Total 817		1000

Mix the cream with the sugar and vanilla extract and whip to get a chantilly. Fill the pavlova with the chantilly and place the wild fruits and mint leaves on it in a random way.

Blackcurrant meringue

Code	Ingredient	Brand	g	%	g/kg
	Blackcurrant purée		120	37,27	372,67
	Water		35	10,87	108,70
38461	Albuwhip	Sosa	16	4,97	49,69
34353	Sugar	Sosa	120	37,27	372,67
39054	Trehalose	Sosa	30	9,32	93,17
37085	Citric acid	Sosa	1	0,31	3,11
	For 322 g		Total 322		1000

Mix the Albuwhip with the citric acid and the blackcurrant purée. Whip. Add the sugar and trehalose in three parts as a French meringue. Pour on a non-stick oven mat in the desired shape and dehydrate at 50 °C for 6 hours.

Raspberry gel

Code	Ingredient	Brand	g	%	g/kg
	Raspberry purée		400	72,07	720,72
	Simple syrup		100	18,02	180,18
	Lemon juice		30	5,41	54,05
38674	Gelcrem Cold	Sosa	25	4,50	45,05
	For 550 g		Total 555		1000

Mix all the ingredients and blend using a hand blender for 3 minutes. Keep in the fridge for 30 minutes. After that time, blend again one minute more in order to dilute the remaining lumps and get a thin and smooth texture. Pour the gel in a piping bag and keep for plating.

BASE 2 SPONGE CAKE
PASSION FRUIT CHARLOTTE



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Passion fruit biscuits		120	31,17	311,69
	Passion fruit bava-rose		220	57,14	571,43
37460	Passion fruit concentrated jam	Sosa	35	9,09	90,91
38489	Icing sugar	Sosa	10	2,60	25,97
	For 385 g		Total 385		1000

Place the passion fruit biscuits around a metallic ring and in the base. Fill with the bava-rose and freeze it. Sift the powder sugar around the charlotte and fill the top with the passion fruit jam.

Passion fruit biscuits

Code	Ingredient	Brand	g	%	g/kg
	Passion fruit purée		240	29,27	292,68
34353	Sugar	Sosa	160	19,51	195,12
38461	Albuwhip	Sosa	30	3,66	36,59
39054	Trehalose	Sosa	40	4,88	48,78
	Egg yolk		150	18,29	182,93
37117	Baking Powder Std	Sosa	10	1,22	12,20
	Soft flour		150	18,29	182,93
38470	Corn starch	Sosa	40	4,88	48,78
38489	Icing sugar	Sosa	qs		
	For 820 g		Total 820		1000

Mix the passion fruit purée with the Albuwhip and whip well. Add the sugar and keep whipping until sugar dissolves well. Add the yolk and stir gently. Mix the solids and sift over the first elaboration. Stir well and gently. Stretch the dough and bake at 180 °C for 6 minutes.

Passion fruit bavaroise

Code	Ingredient	Brand	g	%	g/kg
	Whole milk		200	20,14	201,41
34353	Sugar	Sosa	100	10,07	100,70
	Passion fruit purée		170	17,12	171,20
38850	Natur Emul	Sosa	7	0,70	7,05
	Cream 35%		422	42,50	424,97
	Sunflower oil		20	2,01	20,14
38689	Guar gum	Sosa	2	0,20	2,01
	Gelatine mass		72	7,25	72,51
	For 990 g		Total 993		1000

Combine the Natur Emul and the oil. Heat the milk with the sugar and Guar gum. Add the previous gelatin mass and stir. Add the fruit purée and mix using an immersion blender. Once the mixture reaches 28 °C fold the semi-whipped cream into. Use.

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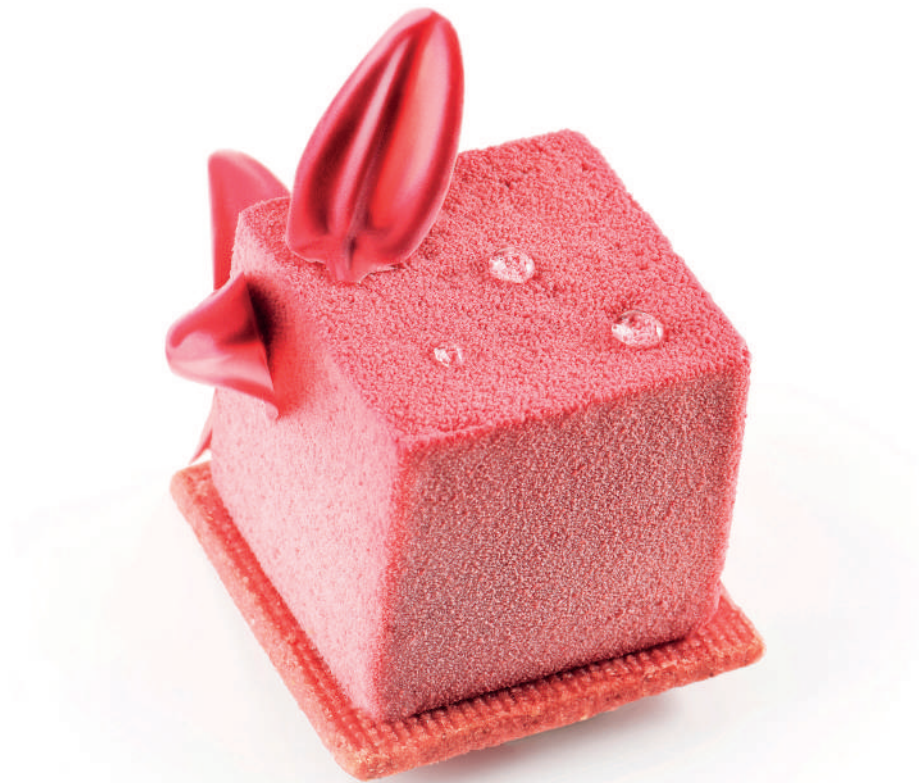


Gelatine mass

Code	Ingredient	Brand	g	%	g/kg
38670	Beef gelatine powder	Sosa	10	16,67	166,67
	Water		50	83,33	833,33
	For 60 g	Total	60		1000

Combine the gelatine and the water. Let hydrate in the fridge for about 30 minutes. Then melt in the microwave oven or bain marie and put back to the fridge until using it.

BASE 3 MOUSSE
RASPBERRY CUBE



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Raspberry sablée		45	7,14	71,43
	Raspberry mousse		85	13,49	134,92
	Cocoa butter		200	31,75	317,46
19999	Inspiration raspberry couverture	Valrhona	300	47,62	476,19
	For 1 unit		Total 630		1000

Melt the butter cocoa with the raspberry chocolate at 40 °C. Spray using the compressor gun on the frozen mousse to get the velvet effect. Display on the sablée and decorate using some raspberry chocolate feathers.

Raspberry sablée

Code	Ingredient	Brand	g	%	g/kg
38489	Icing sugar	Sosa	100	8,62	86,21
39054	Trehalose	Sosa	60	5,17	51,72
	Egg		100	8,62	86,21
37345	Almond flour	Sosa	50	4,31	43,10
	Butter 82%		320	27,59	275,86
	Soft flour		460	39,66	396,55
38771	Maltodextrin	Sosa	30	2,59	25,86
37855	Freeze-dried raspberry powder	Sosa	40	3,45	34,48
	For 1160 g		Total	1160	1000

Mix the solid ingredients and the butter. Stir well using a paddle. Add the soft butter and mix until well combined. Pour the egg in and stir a minute more. Stretch the dough between two guitar sheets and freeze. Cut in desired shape and bake between two microperforated silicon mats at 140 °C for 12 minutes.

Raspberry mousse

Code	Ingredient	Brand	g	%	g/kg
	Raspberry purée		500	63,78	637,76
38461	Albuwhip	Sosa	35	4,46	44,64
38734	Instangel	Sosa	24	3,06	30,61
34353	Sugar	Sosa	25	3,19	31,89
	Cream 35%		200	25,51	255,10
	For 784 g		Total	784	1000

Mix raspberry purée with Albuwhip and Instangel. Whip until getting a meringue texture. Aside, whip cream with sugar and combine with the previous meringue.

BASE 4 MACARON
ORANGE AND CHOCOLATE MILK MACARON



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Milk chocolate ganache		22	35,20	352
37480	Confit orange dices	Sosa	0,50	0,80	8
	Basic macaron		30	48	480
	Orange pâte de fruit		10	16	160
	For 62,5 g	Total	62,5		1000

Fill the macaron shells with a ganache circle and a pâte a fruit blended gelly in the middle. Close the shells and decore using a candied orange cube on the side.

Milk chocolate ganache

Code	Ingredient	Brand	g	%	g/kg
	Cream 35%		430	29,66	296,55
37309	60 DE liquid glucose	Sosa	95	6,55	65,52
	Butter 82%		825	56,90	568,97
	40% milk chocolate		100	6,90	68,97
	For 1450 g		Total 1450		1000

Bring the cream and glucose to boil. Put chocolate in a bowl. Add the boiling cream over this bowl and blend with hand blender. At 40 °C add the butter. Mix well.

Orange pâte de fruit

Code	Ingredient	Brand	g	%	g/kg
38446	Tartaric acid	Sosa	6	0,44	4,36
	Water		6	0,44	4,36
34353	Sugar (1)	Sosa	60	4,36	43,64
38900	Slow Set pectin	Sosa	13	0,95	9,45
	Orange juice		550	40	400
34353	Sugar (2)	Sosa	600	43,64	436,36
37305	40 DE liquid glucose	Sosa	140	10,18	101,82
	For 1375 g		Total 1375		1000

Mix sugar (1) with the pectin. Heat the orange juice at 40 °C and then add the mix of sugar + pectin stirring constantly. Bring to boil. Then add in 2 times the sugar (2) and bring to boil in between. Then add glucose. Cook until 105 °C and then remove from the heat. Besides combine the water and tartaric acid. At this point add the tartaric acid solution and pour into the desired molds. Let set for 24 hours before cutting.

Basic macaron

Code	Ingredient	Brand	g	%	g/kg
38489	Icing sugar	Sosa	500	23,81	238,07
37333	Extra fine almond flour	Sosa	500	23,81	238,07
	Water (1)		170	8,09	80,94
38461	Albuwhip (1)	Sosa	15	0,71	7,14
34353	Sugar	Sosa	500	23,81	238,07
	Water (2)		220	10,48	104,75
	Water (3)		170	8,09	80,94
38461	Albuwhip (2)	Sosa	15	0,71	7,14
37898	Food Colour orange colouring	Sosa	10	0,48	4,76
38281	Orange aroma	Sosa	0,20	0,01	0,10
	For 2 kg		Total	2100,2	1000

Mix the almond extra refined powder and icing sugar and the colouring in a processor. Beside mix water and Albuwhip until totally dissolved. Add this mixture on the almond extra refined powder and icing sugar and mix until combined using the paddle. On the other side mix water (3) and the Albuwhip 2 and whip into the robot using the whisk. Beside this preparation, combine the caster sugar and the water 2 and bring to 118 °C. Once the meringue whipped and the syrup at 118 °C, pour the syrup little by little into the meringue and keep mixing at medium speed. Once the meringue around 50 °C, add the aroma, remove from the machine and mix with the first preparation by hand until perfectly combined. Give the batter a final, thorough mix. After piping the macaroons, tap the tray in order to release any air in the batter. Consequently, their volume will decrease. If any air was left on the inside of the macaroons, these would turn hollow when baked. Leave to cool at room temperature for 20 minutes approximately so that they dry on the inside and to prevent the shells from cracking during the baking process due to humidity. They will be ready to be baked when our finger does not stick to the batter when touching it. Bake at 155 °C in an oven with no ventilation or the minimum possible, vents open, for around 10 minutes.