



# HOW TO COLOUR WITH CLEAN LABEL COLOURANTS?

FOOD COLOUR



**Sosa Ingredients**

Pol. Ind. Sot d'Aluies - 08180 Moià - Catalunya - Spain

T. +34 938 666 111 - [www.sosa.cat](http://www.sosa.cat) - [sosa@sosa.cat](mailto:sosa@sosa.cat)





**Óscar Albiñana**

*Head of R&D and the Technical Department*

Trained chef and pastry chef. Technical ingredients specialist.

CAT CAST ENG



**Javier Guillén**

*Pastry & Chocolate expert*

Trained in pastry making, he masters each of its branches. In charge of the sweet elements.

CAST FR ENG IT PORT



**Eduard Azuaza**

*Technical consultant*

Trained chef. Restaurant cuisine and dessert specialist.

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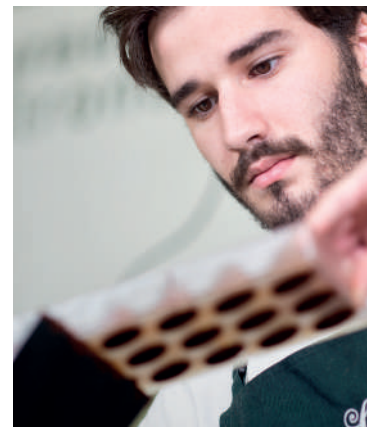


**Guillermo Corral**

*Technical consultant*

Chef and pastry chef with training in multiple disciplines.

CAT CAST FR ENG IT



**Jean Siviéde**

*Technical consultant*

Trained pastry chef. Chocolate and pastry specialist.

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## DEVELOPED BASES

BASE 1 GLAZES



BASE 2 DRY AND CRUNCHY DOUGHS



BASE 3 FRESH PASTA



BASE 4 CREAMS



## BASE 1 GLAZES



### Lemon glaze



Code	Ingredient	Brand	g	%	g/kg
	Water		1000	58,48	584,80
34353	Sugar	Sosa	400	23,39	233,92
37850	Fruit Pectin NH	Sosa	40	2,34	23,39
	Lemon juice		240	14,04	140,35
37896	Yellow Food Colour	Sosa	30	1,75	17,54
	<b>For 1,6 L</b>		Total	1710	1000

Heat the water to 40 °C. In a separate bowl, mix the sugar with the pectin and pour into the water. It is important to stir constantly so that it dissolves well. Bring the mixture to a boil, stirring constantly. Remove from the heat and add the lemon juice and the Food Colour. Cover with cling film and leave to stand overnight in the fridge.



## BASE 2 DRY AND CRUNCHY DOUGHS



### Basic macaron

Code	Ingredient	Brand	g	%	g/kg
38489	Icing sugar	Sosa	500	23,92	239,23
36883	Almond powder	Sosa	500	23,92	239,23
	Water (1)		170	8,13	81,34
38461	Albuwhip (1)	Sosa	15	0,72	7,18
	Caster sugar		500	23,92	239,23
	Water (2)		220	10,53	105,26
	Water (3)		170	8,13	81,34
38461	Albuwhip (2)	Sosa	15	0,72	7,18
	<b>For 2 kg</b>		<b>Total</b>	<b>2090</b>	<b>1000</b>

Put the mix of almond powder and icing sugar in the Kenwood. Besides mix water and Albuwhip until totally dissolved. Add this mixture on the almond powder and icing sugar and mix until combined using the paddle. On the other side mix water (3) and Albuwhip (2) and whip into the robot using the whisk. Besides, 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 reaches 50 °C, remove it 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 on a tray, tap it in order to release any air in the batter. Bake them at 155 °C in an oven with no ventilation or the minimum possible, vents open, for about 10 minutes.

### BASE 3 FRESH PASTA



#### Fresh pasta



Code	Ingredient	Brand	g	%	g/kg
	Strong flour		250	70,32	703,23
	Water		100	28,13	281,29
38628	Pink Food Colour	Sosa	1,50	0,42	4,22
	Salt		4	1,13	11,25
	<b>For 350 g</b>	Total	355,50		1000

Mix the Food Colour with the water and blend well with the hand blender. Add the flour and salt and knead until a firm dough is formed. Set aside in the fridge for an hour. Roll out and make noodles.

## BASE 4 CREAMS



### Orange cream



Code	Ingredient	Brand	g	%	g/kg
	Orange juice		500	41,67	416,67
	Rice milk		300	25	250
34353	Sugar	Sosa	150	12,50	125
38850	Natur Emul	Sosa	5	0,50	5
38892	325 NH 95 pectin	Sosa	15	1,33	13,33
37327	Deodorised coconut fat	Sosa	110	18,33	183,33
37898	Orange Food Colour	Sosa	8	0,67	6,67
	<b>For 1 kg</b>		Total	1710	1000

Mix the orange juice with the rice milk and heat up to 40 °C. Aside, combine the sugar, Natur Emul and pectine. Stir well and pour slowly on the first elaboration while stirring vigorously. Bring up to boil. Cool down to 40 °C and add the fat and the Food Colour. Blend until a smooth and shiny curd is obtained. Cover it and let set overnight in the fridge before use.

# OUR TECHNICIANS' PROPOSALS





BASE 1 GLAZES  
**LEMON ÉCLAIR**



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	<b>Pâte à choux</b>		40	24,69	246,91
	<b>Lemon curd</b>		80	49,38	493,83
	<b>Lemon glaze</b>		20	12,35	123,46
36889	Marzipan 65%	Sosa	20	12,35	123,46
38766	Premium Crystal lemon slice	Sosa	2	1,23	12,35
	<b>For 1 unit</b>		Total 162		1000

Fill the éclair with the lemon cream in three places on the top, put a thin layer of marzipan cut in the shape of the éclair. Freeze and glaze the top only. Finish with the Premium Crystal lemon slice on top of the glaze.

## Pâte à choux

Code	Ingredient	Brand	g	%	g/kg
	Milk (1)		125	14,67	146,71
	Water		125	14,67	146,71
	Salt		4	0,47	4,69
34353	Sugar	Sosa	8	0,94	9,39
	Butter 82%		100	11,74	117,37
	Soft flour		150	17,61	176,06
	Whole eggs		250	29,34	293,43
	Milk (2)		90	10,56	105,63
	<b>For 800 g</b>	Total	852		1000

Mix the milk, water, salt, sugar and butter in a saucepan and bring to the boil for 30 seconds. Then add the flour and mix well with a spatula until you get a smooth and uniform mass. Simmer for 5 minutes, stirring constantly to dry the dough. Then add the eggs out off the heat gradually, stirring energetically for good absorption. Add the milk (2) out off the heat. Pipe on the dessire shape. Cook at 170 °C for 35 minutes.

## Lemon curd

Code	Ingredient	Brand	g	%	g/kg
	Lemon juice		200	22,81	228,05
34353	Sugar	Sosa	300	34,21	342,08
	Whole eggs		300	34,21	342,08
38673	Gelcrem Hot	Sosa	27	3,08	30,79
	Butter 82%		50	5,70	57,01
	<b>For 850 g</b>	Total	877		1000

Mix all the ingredients together with a hand blender. Cook them until boiling point stirring constantly. Remove from the heat, add the butter and mix with the hand blender. Let it cool.

## Lemon glaze

Code	Ingredient	Brand	g	%	g/kg
	Water		500	58,48	584,80
34353	Sugar	Sosa	200	23,39	233,92
37850	Fruit pectin NH	Sosa	20	2,34	23,39
	Lemon juice		120	14,04	140,35
37896	Yellow Food Colour	Sosa	15	1,75	17,54
	<b>For 800 g</b>		Total 855		1000

Heat the water to 40 °C. In a separate bowl, mix the sugar with the pectin and pour into the water. It is important to stir constantly so that it dissolves well. Bring the mixture to a boil, stirring constantly. Remove from the heat and add the lemon juice and the Food Colour. Cover with cling film and leave to stand overnight in the fridge.



BASE 2 DRY AND CRUNCHY DOUGHS  
**COLOURED MACARON**



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
38489	Icing sugar	Sosa	125	11,42	114,16
37345	Extra fine almond flour	Sosa	125	11,42	114,16
	Egg white (1)		50	4,57	45,66
34353	Sugar	Sosa	125	11,42	114,16
	Water		60	5,48	54,79
	Egg white (2)		50	4,57	45,66
46302	Blue Food Colour	Sosa	15	1,37	13,70
37893	Orange Food Colour	Sosa	5	0,46	4,57
46305	Red Food Colour	Sosa	15	1,37	13,70
46306	Green Food Colour	Sosa	25	2,28	22,83
	<b>Coloured white chocolate ganache</b>		500	45,66	456,62
	<b>For 1 kg</b>		Total	1095	1000

Mix the almond flour and icing sugar. Add the egg white (1), the chosen colouring and mix until a marzipan texture is obtained. Then add the egg white (2) until you get a meringue. Prepare a syrup with the water and the sugar and cook it up to 118 °C. For this you will need a thermometer suitable for caramel. Pour this syrup, little by little to the meringue without stopping whipping. Keep on whipping until the meringue is about 50 °C. Mix this meringue with the marzipan until a smooth and homogeneous mass is obtained. Put it in a piping bag with a round nozzle. Dose the macaron on a silicone mat, dry for 20 minutes at room temperature and bake at 155 °C for 10 minutes. Once the lids are baked, insert the ganache into each macaron and join two lids together.

## Coloured white chocolate ganache

Code	Ingredient	Brand	g	%	g/kg
	Cream		125	23,36	233,64
37305	Liquid Glucose 40 DE	Sosa	10	1,87	18,69
	White chocolate		325	60,75	607,48
39258	Cocoa butter	Sosa	15	2,80	28,04
37897	Blue Food Colour	Sosa	15	2,80	28,04
37898	Orange Food Colour	Sosa	5	0,93	9,35
37899	Red Food Colour	Sosa	15	2,80	28,04
37900	Green Food Colour	Sosa	25	4,67	46,73
	<b>For 500 g</b>	Total	535		1000

Heat the cream and glucose to a boil. Add the hot cream to the chocolate and emulsify with an electric blender, add the desired colouring and blend again. Let it crystallize at 15 °C for 24 hours.

BASE 4 CREAMS  
ORANGE COSMIC



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	<b>Financier</b>		40	22,47	224,72
	<b>Orange cream</b>		60	33,71	337,08
	<b>Orange Swiss meringue</b>		20	11,24	112,36
	Fresh orange		40	22,47	224,72
39180	Olive oil caviar spheres	Sosa	10	5,62	56,18
37904	Cantonese almonds	Sosa	6	3,37	33,71
38845	Premium Crystal orange slice	Sosa	2	1,12	11,24
	<b>For 1 unit</b>		Total 178		1000

Place the cream in the bottom of a Cosmic glass, place a disc of the financier on top, add some fresh orange segments, the olive oil caviar spheres, the orange meringue on top and finish with some cantonese almonds and a Premium Crystal orange slice.



## Financier

Code	Ingredient	Brand	g	%	g/kg
34353	Sugar	Sosa	120	25,16	251,57
37821	Cremsucre	Sosa	10	2,10	20,96
	Soft flour		40	8,39	83,86
37345	Almond flour	Sosa	60	12,58	125,79
	Salt		1	0,21	2,10
37117	Baking Powder Std	Sosa	3	0,63	6,29
38967	Potatowhip	Sosa	13	2,73	27,25
	Water		130	27,25	272,54
	Margarin		100	20,96	209,64
	<b>For 450 g</b>	Total	477		1000

Mix the water and the Potatowhip and whip. Add the sugar and keep whipping until sugar it's properly dissolved. Aside, mix all the solids with the melted margarin at 40 °C. And stir well. Combine with the meringue in two steps and stretch the dough on a tray. Bake at 170 °C for 15 minutes.

## Orange cream

Code	Ingredient	Brand	g	%	g/kg
	Oranje juice		250	41,67	416,67
	Rice milk		150	25	250
34353	Sugar	Sosa	75	12,50	125
38850	Natur Emul	Sosa	3	0,50	5
38892	325 NH 95 pectin	Sosa	8	1,33	13,33
37327	Deodorised coconut fat	Sosa	110	18,33	183,33
37898	Orange Food Colour	Sosa	4	0,67	6,67
	<b>For 500 g</b>	Total	600		1000

Mix the orange juice with the rice milk and heat up to 40 °C. Aside, combine the sugar, Natur Emul and pectin. Stir well and pour slowly on the first elaboration while stirring vigorously. Bring up to boil. Cool to 40 °C and add the butter and the Food Colour. Blend until a smooth and shiny curd is obtained. Cover and let set overnight in the fridge before use.

## Orange Swiss meringue

Code	Ingredient	Brand	g	%	g/kg
	Orange juice		200	54,79	547,95
39054	Trehalose	Sosa	50	13,70	136,99
39028	Sojawhip	Sosa	5	1,37	13,70
34353	Sugar	Sosa	100	27,40	273,97
39387	Orange natural concentrated paste	Sosa	10	2,74	27,40
	<b>For 300 g</b>		Total 365		1000

Mix all the ingredients in a bowl and heat in a bain-marie at 55 °C. Whip it in the mixer until it has the consistency of meringue.

BASE 3 FRESH PASTA  
FRESH PASTA WITH CARROTS



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	<b>Fresh pasta</b>		450	59,37	593,67
	<b>Carrot air</b>		10	1,32	13,19
	Orange and purple carrot		80	10,55	105,54
	Red cabbage		80	10,55	105,54
	Black onion		80	10,55	105,54
	Salt		5	0,66	6,60
	Pepper		3	0,40	3,96
	Olive oil		50	6,60	65,96
	<b>For 4 servings</b>	Total	758		1000

Sauté the julienned black onion and red cabbage for 1 minute, add the mandolined carrot for a further 30 seconds. Add the boiled pasta, season with salt and pepper. Place the carrot air on the side.

## Fresh pasta

Code	Ingredient	Brand	g	%	g/kg
	Strong flour		250	70,32	703,23
	Water		100	28,13	281,29
38628	Pink Food Colour	Sosa	1,50	0,42	4,22
	Salt		4	1,13	11,25
	<b>For 350 g</b>	Total	355,50		1000

Mix the Food Colour with the water and blend well with the hand blender. Add the flour and salt and knead until a firm dough is formed. Set aside in the fridge for an hour. Roll out and make noodles.

## Carrot air

Code	Ingredient	Brand	g	%	g/kg
	Carrot juice		200	97,09	970,87
39598	Naturfoam	Sosa	6	2,91	29,13
	<b>For 200 g</b>	Total	206		1000

Mix the carrot juice and Naturfoam with the sticks and use the Foam Kit to make the air.

## Tools

Code	Tool	Brand
35751	Foam Kit	100% Chef