



Ingredients to reimagine gastronomy

# **Albuwhip free range**

**Powdered egg white  
from free-range hens  
Substitute for egg white**

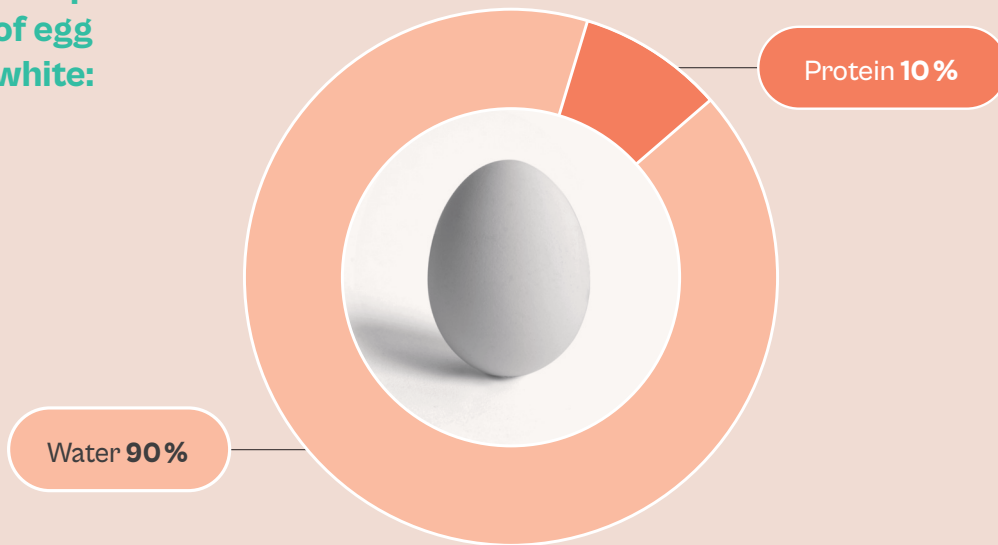
# Albuwhip free range

Powdered egg white · Substitute for egg white · More flavour and stability in your recipes

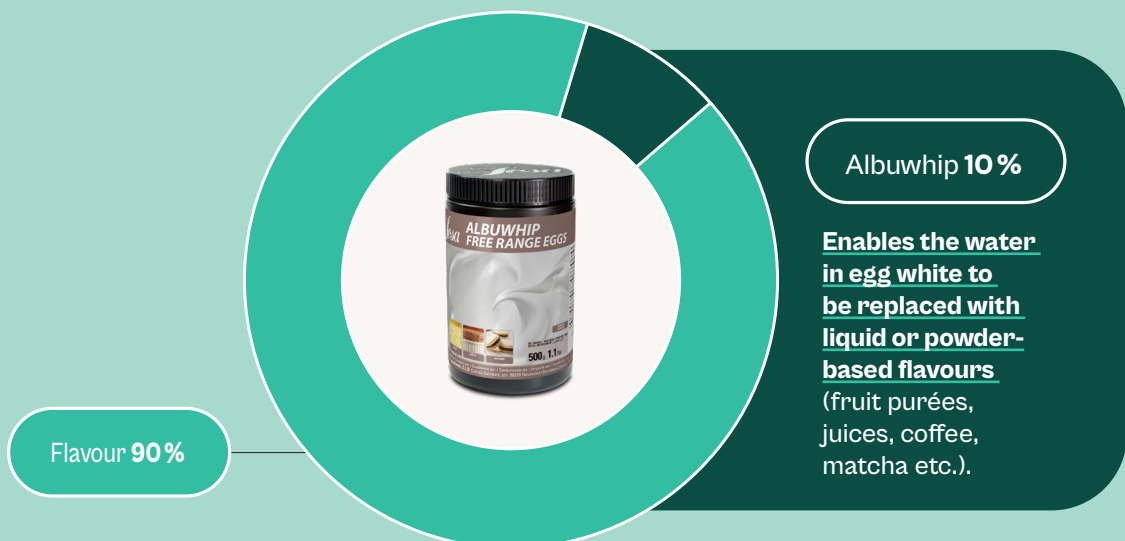
## FUNCTIONS, COMPOSITION & USE OF EGG WHITE

The technical functions of egg white are to **aerate** (whip), **coagulate** (cook) and **emulsify**. Egg white also has a high water content.

### Composition of egg white:



## HOW CAN WE REPLACE EGG WHITE WITH ALBUWHIP FREE RANGE?



# Albuwhip free range

Powdered egg white  
Whipping protein



## WHY REPLACE EGG WHITE WITH ALBUWHIP FREE RANGE?

- 1 The incorporation of more air, improving the texture.
- 2 More stability and control of recipes than with egg white.
- 3 A longer shelf life and better control of stocks than with egg white.
- 4 Freezable.



## HOW TO USE ALBUWHIP FREE RANGE?

### Option 1

Replace all the egg white in your recipe if you want to add flavour (substituting the water from the egg white for fruit purée).

### Option 2

Replace part of the egg white in your recipe with Albuwhip Free Range to ensure greater stability when whipping.



## APPLICATIONS

Meringues, dry meringues, mousses, soufflés, sponges, macarons.



## AVAILABLE FORMATS

500 g  
55028



12.5 kg  
55030





# Recipes

WITH ALBUWHIP FREE RANGE



**TIPS BY SOSA INGREDIENTS'  
TEAM OF CHEFS**

Mix unheated with a fat-free base liquid, stirring vigorously to fully incorporate it. To whip mixtures in a uniform, stable way, use an electric whisk.

**Boost its whipping capacity by hydrating the product for 24 hours prior to whipping.**

# Meringues

## Matcha meringue

FOR 1 KG

Matcha C green tea C 41233 .....	88 g	8.80 %
Water .....	367 g	36.66 %
Albuwhip free range 55028.....	47 g	4.69 %
Sugar.....	499 g	49.85 %

Mix the Albuwhip with the water and the matcha, and whip. Add the sugar in three parts, like a French meringue (\*).

## Coffee meringue

FOR 1 KG

Americano coffee .....	337 g	33.71 %
Water .....	98 g	9.83 %
Albuwhip free range 55028.....	45 g	4.49 %
Sugar.....	478 g	47.75 %
Crispy coffee 52208.....	42 g	4.21 %

Mix the Albuwhip with the coffee and the crispy coffee, and whip. Add the sugar in three parts, like a French meringue (\*). Pour on a silpat in the desired shape and dehydrate at 50° for 6 hours.

## Blackcurrant meringue

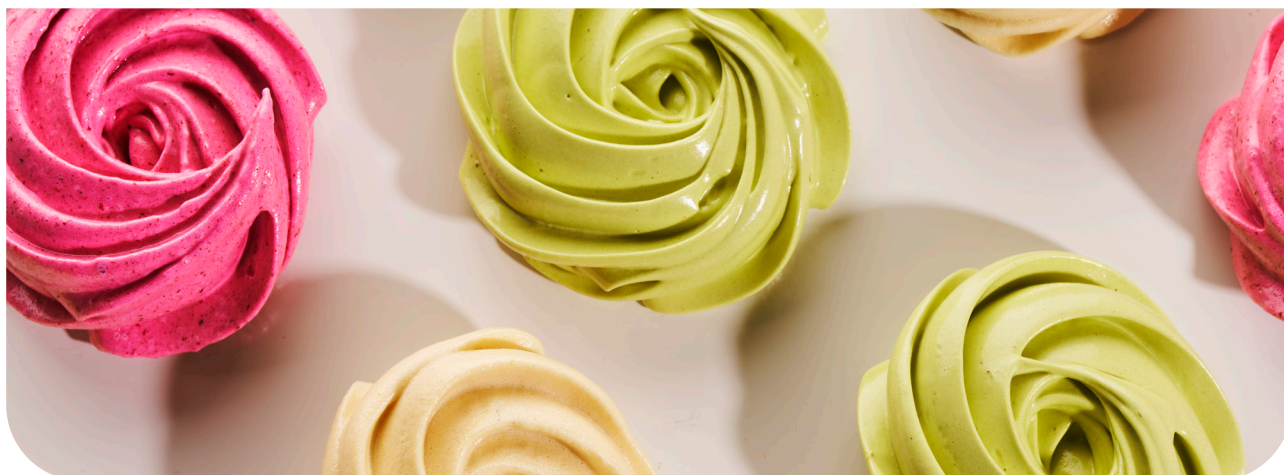
FOR 1 KG

Adamance blackcurrant purée.....	352 g	35.19 %
Water .....	103 g	10.26 %
Albuwhip free range 55028.....	47 g	4.69 %
Sugar.....	499 g	49.85 %

Mix the Albuwhip with the blackcurrant purée, and whip. Add the sugar in three parts, like a French meringue (\*).

## NOTES

\*Place on a Silpat baking mat, shaping it as required, and dehydrate at 50 °C for 6 hours.



# Passion fruit sponge fingers

## Main recipe

FOR 1 KG

Adamance		
passion fruit purée .....	293 g	29.27 %
Sugar .....	195 g	19.51 %
Albuwhip free range 55028 .....	37 g	3.66 %
Trehalose 48687 .....	49 g	4.88 %
Egg yolk .....	183 g	18.29 %
Baking powder STD 45480 .....	12 g	1.22 %
Cake flour .....	183 g	18.29 %
Gelcrem Hot 48640 .....	49 g	4.88 %
Icing sugar 38489 .....	as required	

Mix the purée with the Albuwhip using an electric hand-mixer. Whip it in a food processor at speed 3. Mix the sugars together and add them in three parts, as with a French meringue. Gradually pour the egg yolk onto the meringue mixture and stir well. In a separate bowl, mix the remaining solids and fold them into the meringue mixture until fully incorporated. Form sponge fingers with the dough on a Silpat baking mat, sprinkle with icing sugar, and bake for 6 minutes at 180 °C.



# Chocolate soufflé

## Main recipe

FOR 1 KG

Water .....	215g	21.46%
Sugar.....	118g	11.80%
Albuwhip free range 55028.....	21g	2.15%
Natur Emul 48645.....	5g	0.54%
Valrhona 70 % dark chocolate couverture.....	290g	28.97%
Milk.....	322g	32.19%
Gelcrem Hot 48640.....	27g	2.68%
Xanthan gum 48642.....	2g	0.21%

Mix the water with the Albuwhip and the Xanthan gum, and whip. Add the sugar in three parts, like a French meringue, and continue to whip until it is firm. Separately, mix the milk with the starch and bring to the boil until it thickens. Put the chocolate and the Natur Emul in a jug or a high-sided bowl. Pour the hot milk and starch mixture onto them and emulsify until a smooth, uniform cream is achieved. Stir part of the meringue into the chocolate cream, mixing well, and then add the rest, stirring it very carefully to keep the air in the meringue. Line the moulds with melted butter and sugar. Fill the moulds. Clean the edges and bake at 160 °C for 5 minutes.



# Pistachio soufflé

## Main recipe

FOR 1 KG

Water 1.....	232 g	23.17 %
Sugar.....	174 g	17.38 %
Albuwhip free range 55028.....	23 g	2.32 %
Natur Emul 48645.....	6 g	0.58 %
Pistachio paste 44132.....	185 g	18.54 %
Water 2.....	348 g	34.76 %
Gelcrem Hot 48640.....	30 g	3.01 %
Xanthan gum 48642.....	2 g	0.23 %

Mix the water 1 with the Albuwhip and the Xanthan gum, and whip. Add the sugar in three parts, like a French meringue, and continue to whip until it is firm. Separately, mix the water 2 with the Gelcrem Hot and bring to the boil until it thickens. Pour the pistachio paste and the Natur Emul onto the previous mixture. Stir part of the meringue into the pistachio cream, and then add the rest, stirring it very carefully to keep the air in the meringue. Line the moulds with melted butter and sugar and fill them. Clean the edges and bake at 140 °C for 12 minutes.



# TPT Macaron Base

## Main recipe

FOR 1 KG

TPT Macaron 46087.....	374 g	37.37 %
Water 1.....	149 g	14.95 %
Albuwhip free range 55028 (1).....	10 g	1.05 %
Sugar.....	187 g	18.68 %
Water 2.....	187 g	18.68 %
Water 3.....	82 g	8.22 %
Albuwhip free range 55028 (2).....	10 g	1.05 %

Mix the water 1 with the Albuwhip 1, and beat. Mix with the TPT to make the marzipan. Separately, mix the water 3 and the Albuwhip 2 and whip. In a saucepan, mix the sugar and the water 2 and heat to 118 °C. Pour the syrup slowly onto the whipped water and Albuwhip, and continue to mix at a medium speed until it turns into a meringue. When the meringue reaches 50 °C, remove from the food mixer, and stir by hand into the first mixture until fully incorporated. After forming the macarons, bang the tray down onto a hard surface to release any air in the dough. Leave to dry at room temperature for about 30 minutes. (They will be ready to bake when your finger does not stick to the dough when you touch it). Bake at 155 °C in the oven, with no fan or as little ventilation as possible, leaving the vents open for about 10 minutes.



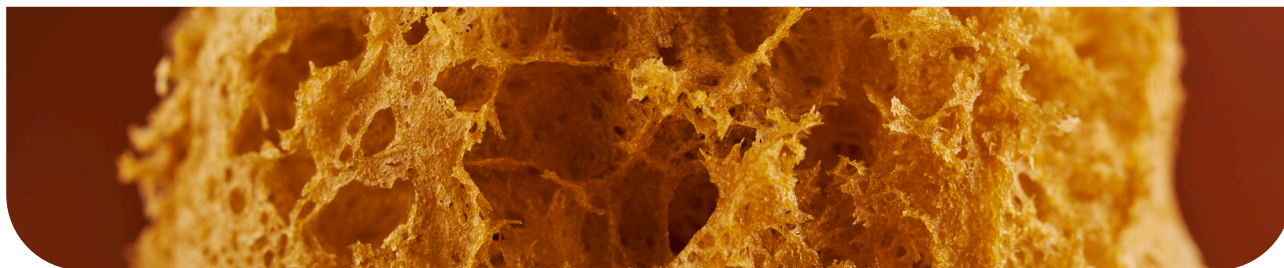
# Microwave peanut and coffee sponge

## Main recipe

FOR 1 KG

Espresso coffee .....	531 g	53.10 %
Albuwhip free range 55028.....	53 g	5.31 %
Cake flour .....	88 g	8.85 %
Peanut praline 37612.....	236 g	23.60 %
Salt.....	3 g	0.29 %
Sugar.....	88 g	8.85 %

Mix all the ingredients in a blender. Pour into a siphon and load with two charger cartridges of gas. Cook in a cardboard cup in the microwave oven for 30 seconds. Leave to cool with the cup upside down.



# Swiss roll biscuit

## Main recipe

FOR 1 KG

Milk .....	132 g	13.23 %
Sunflower oil.....	110 g	11.03 %
Cake flour .....	95 g	9.48 %
Strong flour .....	39 g	3.86 %
Egg yolk.....	165 g	16.54 %
Whole eggs.....	88 g	8.82 %
Sugar .....	187 g	18.74 %
Albuwhip free range 55028.....	18 g	1.76 %
Water .....	165 g	16.54 %

Heat the milk and the oil to 80 °C. Pour onto the flours and mix. Add the eggs and the egg yolk and stir again. Whip the meringue with the Albuwhip, the water and the sugar. Combine both mixtures. Bake at 170 °C for 12 minutes. Turn the trays and bake for another 5 minutes.



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