



Crunchy textures

with Procrunx



Ingredients to reimagine gastronomy



Sosa Ingredients

is a world leading manufacturer and distributor of premium ingredients for cooking and pastry-making.

Its aim is to position gastronomy at the cutting edge and make it a wellspring of emotion.

Founded in Catalonia in 1967, Sosa Ingredients offers a wide range of products designed to meet chefs' needs and ambitions in more than 80 countries worldwide.

Ingredients to reimagine gastronomy

LEGEND



Vegetarian



Vegan

The ingredients indicated *in italics and in colour* are part of the Sosa product range. You can include them in your orders or ask your reference contact for availability.



Ingredients to reimagine gastronomy

Procrunx

40413 (2.5 kg)

Wheat fibre for very crunchy tempuras



Dose:
20-30%

Clean Label
with no additives

**Usable in
hot or cold
recipes**

**Extra-crunchy
textures**

Characteristics

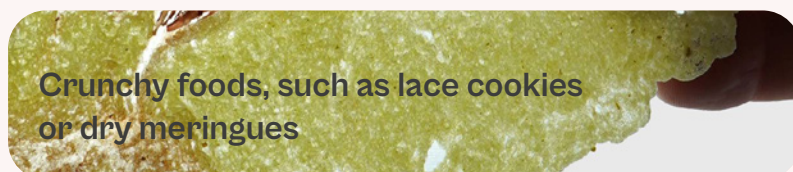
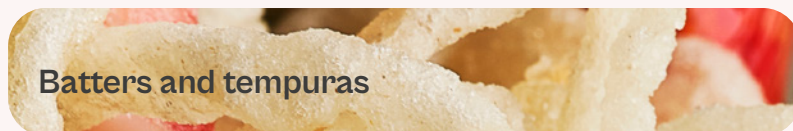
- 1 High solubility, even in low pHs.
- 2 Very stable at high temperatures.
- 3 Very low viscosity when hydrated.
- 4 Neutral flavour.

Use

In recipes that contain flour, such as batters, tempuras, sponges or biscuits, mix in a ratio of 20-30% Procrunx to the total weight of flour. (A proportion of over 40% is not advisable).

Add as a bulking agent in recipes that dry out, such as dry meringues, crunches, etc.

Top Applications



Crunchy textures with Procrunx



Extra-crispy shortcrust pastry

Butter 82%	360 g	42,55%
Icing sugar	100 g	11,82%
Sugar	80 g	9,46%
<i>Sosa Guérande fleur de sel</i>	6 g	0,71%
<i>Sosa Marcona almond flour</i>	80 g	9,46%
Eggs	135 g	15,96%
<i>Sosa Procrunx</i>	85 g	10,05%

Mix the solid ingredients using the paddle attachment in a food processor for 1 minute. Add the eggs and mix for another minute. Incorporate the cubed butter and continue mixing until you have an even dough. Set aside.



Orange blossom & pepper dry meringue

Water	100 g	26,32%
Sugar	120 g	31,58%
<i>Sosa Potatowhip Cold</i>	10 g	2,63%
<i>Sosa trehalose powder</i>	50 g	13,16%
<i>Sosa Procrunx</i>	40 g	10,53%
Orange blossom water	50 g	13,16%
Pink pepper	10 g	2,63%

Whisk the water and orange blossom water with the Potatowhip Cold. Once the liquid is frothy, add the sugar, Procrunx and trehalose. Beat them in and pour into silicone molds. Sprinkle with ground pepper and dry at 210°F (100°C) for 3 to 4 hours.



Crunchy textures with Procrunx



Crispy cep mushroom wafers

Poached onion	120 g	7,67%
Cep mushrooms	200 g	12,79%
Port wine	60 g	3,84%
Salt	4 g	0,26%
Chicken broth	1000 g	63,94%
<i>Sosa Gelcrem Cold</i>	40 g	2,56%
<i>Sosa Procrunx</i>	60 g	3,84%
Popcorn	80 g	5,12%

Cut the mushrooms cut into evenly sized pieces and sauté them with the poached onion for 5 minutes. Add the port wine and leave to reduce. Pour in the broth and simmer for 20 minutes. Crush and strain out any fiber. Once it has cooled, add the Gelcrem combined with the Procrunx and blend for 2 minutes. Spread onto a silicone mat, sprinkle some crushed popcorn on top and dry out at 140°F (60°C) until crispy.



Extra-crispy tempura

Wheat flour	75 g	34,88%
Cold water	120 g	55,81%
<i>Sosa Procrunx</i>	20 g	9,30%

Mix all the ingredients in a bowl and stir with a whisk. Set aside.





**Ingredients to
reimagine gastronomy**