

Espuma fruit de cacao



RECIPE QUANTITY 600 g / 1 Siphon

RECIPE NUMBER

DE10020

Espuma fruit de cacao

90 g Koa Cocoa Fruit Juice, Cocoa (Theobroma cacao L.) pulp juice	3.17oz
1 g locust bean gum flour	0.04oz
50 g granulated sugar	1.76oz
370 g Koa Cocoa Fruit Juice, Cocoa (Theobroma cacao L.) pulp juice	13.05oz
90 g Cacao Fruit Couverture, Dark chocolate couverture with cacao juice concentrate, Rondo	3.17oz

Mix the locust bean gum and sugar. Bring the 1st cocoa fruit juice to the boil, stir in Couverture Rondos, stir in the remaining cocoa fruit juice.

Pour everything through a hair sieve and pour into an espuma siphon. Screw in 2 gas cartridges and cool down to at least 4°C Mature in the refrigerator for about 4 hours.

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600 g Espuma fruit de cacao 21.16oz

FELCHLIN PRODUCTS

CV15	Cacao Fruit Couverture, Dark chocolate couverture with cacao juice concentrate, Rondo
HA90	Koa Cocoa Fruit Juice, Cocoa (Theobroma cacao L.) pulp juice

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Description : Light and airy foam from the cocoa fruit juice and cocoa fruit couverture

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	171
Selling days	1 day	Kilojoule (kJ)	716
Selling price		Lipids	6.55 g
Selling unit	100 g	saturated fatty acids	3.98 g
		Carbohydrates	25.95 g
		of wich sugars	22.52 g
		Proteins	1.75 g
		Salt	0 g

Declaration :

Cacao Fruit Juice 80%, cacao kernel, sugar, thickening agent (locust bean gum)

State 03.05.2022