

CHOCOLATE ALMOND HIGH PROTEIN COOKIES

Products

Ekölite SL 70 S
Dosage: 1%

**Ekölite VITA
Protein Pea 80**
Dosage: 4%

Functions

- Improves dough handling
- Improves eating properties

FORMULATION EXAMPLE

INGREDIENT	DOSAGE (%)
All purpose flour	24.2
Cocoa powder	1.0
Icing sugar	14.1
Unsalted butter	25.3
EKÖLITE VITA PROTEIN PEA 80	4.0
Eggs	5.1
EKÖLITE SL 70 S	1.0
Ground almond	10.1
Chocolate chips	15.2
TOTAL	100.0

*** Ekölite VITA Protein Pea 80 is a pea protein with min. 80% protein. The pea protein added is approx. 4% total product weight. This contributes to 39% increase in protein compared to a recipe without pea protein.*

PROCEDURE

1. With a paddle, mix butter and sugar at speed 1 for 15 seconds
2. Increase to speed 2 and mix for 3 minutes
3. Add egg, and mix at speed 2 for another 3 minutes
4. Add pre-sieved and mixed cocoa powder, all purpose flour and pea protein, mix at speed 1 for 30 seconds
5. Add ground almond and chocolate chips and mix at speed 1 for 15 seconds
6. Pipe to shape
7. Bake at pre-heated oven 160°C top and bottom for 25 minutes
8. Cool and serve

The information and recommendations contained herein are to the best of our knowledge reliable. However, nothing herein is to be construed as a warranty of representation in respect of safety in use, suitability, efficacy or otherwise including freedom from patent infringement. User should conduct their own tests to determine the suitability of our product for their own specific purposes and the legal status for their intended use of the product.

VEGAN ICE CREAM

FORMULATION EXAMPLE

INGREDIENT	DOSAGE (%)
RBD Coconut Oil	8.00
Sucrose	12.50
Dextrose	4.00
Glucose Syrup	2.00
EKÖLITE VITA PROTEIN PEA 85	2.60
EKÖMUL KREM 539 MG	0.50
Unsweetened Almond Milk	70.40
TOTAL	100.0
Total Fat	10.4
Total Protein	3.05
Total Solids	37.65
Relative sweetness	16.30
FPDF	21.70

Products

**Ekölite VITA
Protein Pea 85**
Dosage: 2-3 %

Ekömül KREM 539 MG
Dosage: 0.50 %

Functions

- Body and creaminess
- Overrun incorporation
 - Meltdown and heat shock resistance

PROCEDURE

1. Warm water and vegetable milk at 45°C. Add protein powder, hydrate for 15 min
2. Add in remaining ingredients
Note: Pre-blend texturising system with sugar at 1:3 ratio for better dispersion
3. Leave to mix for 5 minutes
4. Transfer into HTST system
5. Heat to 75°C at first stage heating
6. Homogenise ice cream mix at 80°C at 100 (50/50) bar
7. Pasteurise (second stage heating) to 84°C for 30 seconds
8. Cool to 5°C
9. Age at 4°C for minimum 4 hours (preferably overnight)
10. Freezing with 70 - 80% overrun, outlet temperature of ice cream at -5°C
11. Harden at -40°C overnight
12. Transfer into freezer for storage

