

VEGAN COCO- MANGO MOUSSE



Creating a delicious vegan mousse is now easier than ever! Discover **Syndeo® Gelling**, a plant-based gelling agent that creates perfect mousse textures, including the soft, light and airy texture, plus a great sensory experience with a creamy but not fatty mouthfeel.

Request the technical paper



INGREDIENTS

(in % weight)

BLEND 1

•	Water	20.0
•	Vegetal proteins	2.50
•	Icing sugar	2.50

BLEND 2

•	Mango puree	37.0
•	Coconut milk	37.0
•	Sodium citrate (E331)	0.13

INSTRUCTIONS

- **BLEND 1:** Mix water and vegetal proteins for 2 mn at speed 5. Whisk for 2 mn at speed 8. Add icing sugar and mix for 30 sec at speed 5. Whisk for 2 mn at speed 8.
- **BLEND 2:** Mix all the ingredients together for 1 mn at speed 3. Heat at 90°C for 3 mn at speed 3.
- Slowly mix together with a spatula until getting a mousse that is homogeneous.
- Pour into small glasses and refrigerate for at least 4 hours.





Founded in 1884, Alland & Robert is a french family company and a global leader in natural plant exudates.

Alland & Robert is an expert of acacia gum, a dried exudate coming from two varieties of acacia trees. It has been safely used in food products worldwide for centuries, and is nowadays found in thousands of day-to-day products thanks to its various functional properties. It is particularly appreciated for being 100% natural and vegetal, and for the versatility of its applications.

Alland & Robert exports to 70+ countries and and is compliant with international certifications. With the aim of providing high-quality natural gums and tailor-made customer service, Alland & Robert works with a large network of raw material suppliers. The Research & Development team provides unmatched expertise thanks to a dedicated applications laboratory and partnerships with internationally recognized universities.

Alland & Robert is fully committed to sustainable growth in line with its active corporate social responsibility plan, including low carbon products, ethical sourcing and support to African communities & environment through a Corporate Foundation.

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