

CHORIZO MOUSSE



Creating a delicious and original mousse is now easier than ever !

Discover **Beyond Acacia®**, a unique range of acacia gum in high density granules that combines environmental exemplarity with technological excellence: **Beyond Acacia®** granules have exceptional dispersion and hydration capabilities, while preserving all of the functional properties of acacia gum.

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Beyond Acacia®
brochure



INGREDIENTS

% in weight

- Whole liquid cream (30% fat) 78.7
- Chorizo 19.7
- **Beyond Acacia® 333** 1.6

INSTRUCTIONS

- Heat the cream until it simmers.
- Add the pre-cut Chorizo and let it infuse for 30 mn.
- Mix the preparation then filter.
- Add **Beyond Acacia®** and mix until completely dissolved.
- Leave to rest in the refrigerator.
- Whip the mixture using an electric mixer until you obtain a firm, non-flowing texture.