

Baking ingredient – Mycryo

Article number: 303201

Material: powder
Content: 100 g

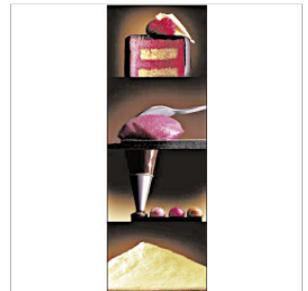
Cocoa butter, powdered

Description

Mycryo™ cocoa butter in powder form. The famous noble fat with a natural origin, consisting of 100% cocoa butter. Facilitates tempering chocolate, stabilises mousse desserts and creams. The chocolate remains fluid for a longer time and receives a nice shine. Perfectly suited as a replacement for gelatine, for example for mousses, creams, glazes. Also suitable for roasting meat and poultry. Appropriate for a vegetarian kitchen and a halal way of life.

With our baking ingredients you buy professional high-quality products.
All products are easy to process and create a perfect baking result.

In folding box. With instructions.
The item is excluded from the exchange.



Manual

In this way, pre-crystallizing chocolate is child's play! Melt chocolate at 40–45°C. Leave to cool at approx. 34°C (at room temperature). Add Mycryo™ (10 g per kg). Mix well. As soon as the chocolate has reached the desired temperature (29–32°C), it is ready to use. If the temperature remains the same, the chocolate can be processed for a relatively long time.
As a gelatin replacement: e.g. for 1 litre cream. Heat up 100 ml cream and dissolve 50–60 g Mycryo™ cream in it, then whisk everything together with the rest of the cream.

Store in a cool (12–20°C), dry, odour-free environment! Close packaging after use!

Nutrition Facts

Nutritional value per	100 g
physiological energy value	3766 kJ / 900 kcal
fat	100 g
hereof saturated fatty acids	60.2 g
carbohydrates	0 g
hereof sugar	0 g
protein	0 g
salt	0 g

Ingredients

100 % cocoa butter