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Frozen Yogurt Using Classic CM 203 pectin

Recipe:

Classic Pectin CM 203 pectin	3 - 4 g
Herbace1 AQ Plus Citrus Fibre CF-N / 100	2 - 3 g
Low fat yogurt, fermented, stirred, and cooled to approx. 10°C	500 g
Sugar	150 g
Water, Fruit Juice (or milk/cream if a creamier texture required)	150 g
Fresh Fruit, sliced or pureed	200 g
Flavours, colours	

Method:

- A. Mix pectin and Citrus Fibre with 20 g of the sugar.
- B. Add pectin / Citrus Fibre / sugar mix to water, juice or milk / cream, let stand for 5 minutes.
- C. Heat to the boil to dissolve pectin.
- D. Add remaining sugar, dissolve.
- E. Cool to 10°C, homogenize if possible (100 bars) to break down fibre.
- F. Add this to the yogurt, combine.
- G. Add fruit, flavours, colours, combine, and mix well.
- H. Let stand overnight (or for minimum of 8 hrs) in refrigerator.
- I. Freeze in ice cream maker.