



Ingredients to reimagine gastronomy

Procrunx

40413 (2.5 kg)

Wheat fibre for very crunchy tempuras



Dose:
20-30 %

Clean Label
with no additives

**Usable in
hot or cold
recipes**

**Extra-crunchy
textures**

Characteristics

- 1 High solubility, even in low pHs.
- 2 Very stable at high temperatures.
- 3 Very low viscosity when hydrated.
- 4 Neutral flavour.

Use


In recipes that contain flour, such as batters, tempuras, sponges or biscuits, mix in a ratio of 20-30% Procrunx to the total weight of flour. (A proportion of over 40% is not advisable).

Add as a bulking agent in recipes that dry out, such as dry meringues, crunches, etc.


Top Applications



Batters and tempuras



Sponges or biscuits



Crunchy foods, such as lace cookies
or dry meringues



Extra-crunchy tempura WITH PROCRUNX

VEGAN

Cake flour.....	75 g	34.88 %
Cold water.....	120 g	55.81 %
Procrunx 40413.....	20 g	9.30 %

Mix all the ingredients together in a basin and stir with a balloon whisk. Leave on one side.

Extra-crunchy sablé biscuits WITH PROCRUNX

VEGETARIAN

82% fat butter.....	360 g	42.55 %
Icing sugar.....	100 g	11.82 %
Sugar.....	80 g	9.46 %
Guérande 'fleur de sel' sea salt 41553.....	6 g	0.71 %
Almond flour 41409.....	80 g	9.46 %
Egg.....	135 g	15.96 %
Procrunx 40413.....	85 g	10.05 %

Mix the solids in a food mixer with the flat beater for one minute. Add the egg and mix for a further minute. Add the butter, cut into cubes, and continue to mix until uniform. Leave on one side.





In our ongoing quest for innovative ingredients for use in modern gastronomy and pastry-making, we were honoured to be able to collaborate with Disfrutar, a restaurant with a renowned reputation for its avant-garde cuisine.

As part of this collaborative initiative, we were able to carry out tests with Procrunx. We invite you to discover one of the first recipes that was devised as a result.



Bonus recipe by Disfrutar

Dentelle WITH PROCRUNX

VEGAN

Mineral water	90 g	58.44 %
Virgin olive oil.....	40 g	25.97 %
Wheat flour	10 g	6.49 %
Procrunx 40413	14 g	9.09 %

1. Put the water, flour and Procrunx in a tall, narrow recipient. Blend with an electric mixer until uniform.
2. Add the oil in a thin stream and continue to blend the mix until all the oil is integrated.
3. Leave to hydrate in the fridge for at least 30 minutes.
4. Put a non-stick frying pan on the heat and wait until it is very hot.
5. Pour the crêpe dentelle batter into the pan until the entire surface is covered. Keep it at a maximum heat until the batter begins to bubble profusely and big holes form.
6. When the holes start to stabilize, lower the heat to a minimum so that all the water evaporates without the crêpe dentelle burning.
7. Remove the crêpe dentelle from the frying pan when all the water has disappeared and the crêpe can be lifted off.
8. Place it on absorbent paper to eliminate any excess fat.
9. Keep the crêpes dentelles in a dehydrator until required so that they remain crunchy.

