

Sauce preparation technology

Extruded natural Beetroot (analogue color E162 betanin)

Innovative ingredient having special properties all-in-one – a texture former, flavoring, and coloring agent.

Advantages:

- Intensity of flavor and color
- Instant product
- Thermal stability of color and taste
- 100% natural composition
- High water and fat absorption
- Thick texture



Extruded natural Beetroot is perfect for chefs who want to discover new recipes for their kitchen. You can use extruded Beetroot as a base for sauces due to its bright color and thick texture.

You can see the process of preparing sauce bases with different ratios of extruded beets and water/cream. The ratio can be seen in the table below

№	Beetroot quantity, grams	Water volume, ml	Cream volume, ml	Video
1	20	100	100	Watch
2	20	200	200	Watch
3	20	500	400	Watch

To prepare a sauce base, you should dissolve extruded beets in different liquids, for example, in water or/and in cream (we used 10% cream). It is advisable to add extruded beets (Natural Beetroot) to a boiling liquid; complete dissolution in water takes 2-3 minutes. It takes a little longer to dissolve in the cream (about 3-4 minutes), but to speed up the process, you can blend the mixture after 3 minutes.

The most optimal ratio for cream is 1:10-1:15, i.e. a thick consistency will be ensured even if the beets are diluted 10 times with cream. For example, you can take 10 grams of extruded beets, add 100 ml of cream, and get a thick texture. Further addition of water results in a thinner consistency, which may also be suitable for certain types of sauce.

With constant heat treatment (boiling), extruded beets do not significantly change their color characteristics within 15-20 minutes. With further processing, the color gradually changes to brown.

Sauce made using extruded beets can be reheated without losing color.

By analogy, you can use **all our other ingredients** (extruded spinach, carrots, onions, garlic, etc.) to thicken or color sauces and also to emphasize the taste of fresh vegetables. You can use both single ingredients and mixtures of them, getting the aroma of fresh vegetables in the sauce. For example:



carrots



spinach



beetroot