

PURE XANTHAN GUM Recipes

An original École Valrhona recipe



Cocoa Dacquoise Mixture for Pastry Depositor Machines

300 g	Egg whites
30 g	SOSA Albuwhip
1.5 g	SOSA Cream of Tartar
100 g	Caster sugar
2 g	SOSA Pure Xanthan Gum
80 g	SOSA Blanched Almond Flour
280 g	Confectioner's sugar
200 g	COCOA POWDER
50 g	Strong white bread flour

Beat together the egg whites, Albuwhip and Cream of Tartar.

Mix the caster sugar and Pure Xanthan Gum in a stand mixer.

Once the egg whites take on a foamy texture, add the pre-mixed sugar and Pure Xanthan Gum.

Add the almond flour and COCOA POWDER, plus the flour mixed with the confectioner's sugar.

Pour the mixture into a frame or spread it onto a tray.

Bake at 375°F (190°C) for 12-15 minutes.

Tip: Adding Pure Xanthan Gum lends your dacquoise more stability in the pastry depositor machine.