

**AUTHENTIC FOAMY  
CHORIZO SAUCE**

**Cargill**<sup>®</sup>



# AUTHENTIC FOAMY CHORIZO SAUCE

Premiumization, authenticity and multisensory experience are the key elements of many successful meals and sauces that have recently been launched. Indeed, with the growing 'dining in out' trend, many consumers want to recreate the restaurant experience in the privacy of their own home.

This foamy chorizo sauce gives your home-made dish that fine-dining touch. As if served up in an authentic Spanish restaurant! Our de-oiled lecithin **Lecimulthin® RS** helps create a long-lasting foam, providing a premium texture experience, and can simply be labelled as lecithin or 'rapeseed lecithin'.

Bring the restaurant to your home by pairing this sauce with either skin-fried crispy seabass or roasted chicken fillet. Top it with a delicious crumble of chorizo, panko, and parsley. Your table is ready!

## Ingredient list

- Shallots
- Chorizo
- Balsamic vinegar
- Olive oil
- Chicken stock
- Garlic
- Sugar
- **Emulsifier: Rapeseed lecithin (Lecimulthin® RS)**

