

1. Description

Manjarblanco originated in South America and developed in the pastry industry. It is of high nutritional value, comprising of 7% protein and over 300 calories per 100 grams. This product is produced in the three regions of Peru, often without consideration for how it should be made.



2. Recipe

1. Adding the milk

Before use the mild must be filtered to remove impurities. The Acidity should be at 18°D.



2. Neutraliser

Neutraliser is produced during cooking since the milk's initial acidity becomes concentrated. An acidity of 13°D should be reached to allow for a final acidity of 20 to 24 °D.

3. Heating

The milk should be heated until boiling, stirring continuously to spread the heat and avoid congealing of the fat. It also pasteurises the milk and regulated the properties of the product.

4. Concentration

During the boiling phase all of the ingredients should be added, in the following order:

Slowly add the sugar (avoid contact with the edge of the pan), the starch (previously dissolved in cold milk), then the glucose (previously dissolved in hot milk), the stabiliser (also dissolved in hot milk), and finally the flavourings and colourings. The lactose (anti-crystallising agent) can be added one day before cooled.

The mixture will be ready when boiling has stopped, the surface is shiny and reflective, and there is movement from the outer edges to the middle.

5. Cooling and beating

Once ready, it should be cooled quickly and bottled immediately. It can be cooled in the same pan by adding cold water (if double layered).

6. Bottling and labelling

Required utensils:

- Pressure tight metal containers
- Pressure tight industrial plastic drums
- Sealed plastic cans
- Glass containers
- Tin plated containers
- Cardboard containers
- Polyethylene containers



3. Materiales Ingredients, Equipment and Materials

Ingredients

- Milk
- Sugar
- Sodium Bicarbonate
- Glucose
- Starch
- Lactose

Equipment and Materials

- tinned copper or stainless steel pan, capacity of 50-60 kg / batch
- Containers
- Thermometer
- Lactodensimeter
- Gourds
- Kitchen Scale
- Scale (500kg capacity)
- Electronic balance (2 kg capacity)
- Acidity measuring equipment
- Gas or kerosene stove with fuel
- Industrial measuring bucket
- Workbench (with stainless steel top)
- Ladle or spoon for mixing
- Refractometer
- Wooden spoon
- Stainless steel tin for milk

More information:

Technical advice service

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