

2 minutes application break

# Dulce de leche

## Facts

**Origin** Latin America  
**Dates back** Early 19th century  
**Ingredients** Sweetened condensed milk

A spread, topping, or ingredient in desserts.

## MixSing Vacuum



### Design

Shear	CFD simulations confirms $>200,000 \text{ s}^{-1}$
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 1,500 cP
Accessories	Vacuum system
Materials	Stainless steel: AISI 316L. All materials: EC 1935

## Insight

Dulce de leche, meaning “sweet milk” in Spanish, is a rich, caramel-like milk-based confection that is popular in many Latin American countries, as well as in the Philippines and Spain. The origin of dulce de leche is unclear, but it is believed to have originated in Spain or Mexico and then spread to other parts of Latin America.

The traditional method of making dulce de leche is by slowly simmering milk and sugar until the mixture thickens and turns a caramel colour. This process can take several hours, as the milk and sugar must be constantly stirred to prevent burning.

Many people make dulce de leche using sweetened condensed milk as a shortcut.

Dulce de leche is a versatile ingredient that is used in a variety of desserts and pastries. It is often used as a filling for cakes and pastries, such as alfajores, a traditional South American cookie made with two shortbread cookies sandwiching dulce de leche. It is also used as a topping for pancakes, waffles, and ice cream.

Dulce de leche has been enjoyed for centuries, with the first recorded reference in the early 19th century. It is believed that the technique of making dulce de leche

was brought to Latin America by Spanish colonizers. In Argentina, a famous sweet called “Dulce de leche” was already made in the early 19th century, and it is still a popular sweet in Argentina today.