

2 minutes application break

Salsa sauce

Facts

Origin Mexico

Dates back Aztec and Mayan civilizations

Ingredients Tomatoes, onions, chilli peppers, lime juice, garlic and spices

Condiment for various dishes

MixSing Process



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 75,000 cP
Accessories	Vacuum system, scrape agitator
Materials	Stainless steel: AISI 316L. All materials: EC 1935

Insight

Salsa sauce is a traditional Mexican condiment known for its bold and flavourful taste. The word “salsa” is the Spanish word for “sauce”, and it is believed to have originated from the Aztec word “chilli.” the origins of salsa sauce can be traced back to the Aztec and Mayan civilizations in Mexico, where tomatoes, chilli peppers, and other ingredients were first used to make a sauce.

The recipe for salsa sauce can vary depending on the region and personal preference, but the most common ingredients include tomatoes, chilli peppers, onions, cilantro, lime juice, and garlic. The

ingredients are then blended to create a smooth and flavourful sauce.

Salsa sauce is a popular condiment in Mexican cuisine and is often served as a dip for tortilla chips or a topping for tacos, burritos, and other Mexican dishes. It can also be used as a marinade for meat and fish.

One of the most popular dishes featuring salsa sauce is “Chiles en Nogada”, a traditional Mexican dish typically served during Mexican Independence Day. The dish is made by stuffing poblano chilli peppers with meat, fruits and spices and

then covering them with a creamy walnut-based sauce and pomegranate seeds.

Another popular dish featuring salsa sauce is “Ceviche”, a traditional Peruvian dish made by marinating fish or seafood in lime juice and chilli peppers. The dish is typically served with corn and lettuce and is accompanied by salsa sauce.

The popularity of salsa sauce has spread worldwide, and it can be found in many different cuisines. It’s a versatile condiment enjoyed for centuries and is a popular ingredient in many dishes.