

2 minutes application break

Vegetable cream

Facts

Origin Unknown

Dates back 19th century

Ingredients Vegetables, oil, herbs and spices

Soup or sauce for 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

Vegetable cream is a type of cream that is made from a blend of different vegetables, such as carrots, potatoes, and onions. The origins of vegetable cream can be traced back to the 19th century, when it was first developed to provide a creamy texture to soups and sauces without animal-based cream. This type of cream is often used as a dairy-free alternative, and it was trendy in the early days of vegetarianism and veganism.

To make vegetable cream, vegetables are first blanched or boiled, then pureed and strained to create a smooth, creamy consistency. This puree is then combined

with a small amount of oil and sometimes seasonings, such as salt and pepper, to create a creamy sauce.

Vegetable cream is a versatile ingredient in various dishes, from soups and stews to pasta and rice dishes. It can be used as a base for creamy soups, such as cauliflower or asparagus. It can also be added to pasta dishes, such as macaroni and cheese or fettuccine alfredo, to create a delicious creamy sauce without using dairy.

Vegetable cream is also commonly used in vegan and vegetarian cooking as a dairy-free alternative to heavy cream.

In recent years, vegetable cream has gained popularity among health-conscious consumers and those following plant-based diets. It provides a creamy texture to dishes without the added fat and calories in traditional cream.

One of the benefits of vegetable cream is its versatility. Different vegetables can be used to create different flavours and textures. Carrots, for example, will give a sweeter taste, while potatoes will provide a more neutral and creamy texture. Onions and garlic can be added to give a savoury flavour, while herbs like basil, thyme, and parsley can add a touch of freshness.



The power of simplicity

Web
tps.ltd

Europe
Fejringhusvej 16
DK-8722 Hedensted
erik.harbo@tps.ltd

Rest of world
11 Irving Place
Singapore 369551
claus.siegaard@tps.ltd