

MADELEINES



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Flour	200	30,3
Sugar	150	22,7
Butter or margarine	100	15,2
Baking powder	10	1,5
Milk or soy milk	50	7,6
Vanilla	-	-
Yumgo <i>WHOLE POWDER</i>	24	3,6
Water (to hydrate the powder)	126	19,1
Total	660	100,0



PROCESS

- Mix Yumgo Whole Powder with the water to rehydrate it.
- Add the sugar, milk and vanilla.
- Sift in flour and baking powder.
- Add the melted butter or margarine.
- Cook for 10 minutes at 210°C.



TIPS

- Keep refrigerated for 3 hours for a better development in the oven.

For your questions and projects, contact us at innovation@yumgo.fr

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