

BISCUIT SUCCES



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Yumgo <i>WHITE POWDER</i>	18	3,1
Water (to hydrate the powder)	162	28,0
Sugar	46	8,0
Almond powder	180	31,1
Icing sugar	136	23,5
Potato starch	36	6,2
Total	578	100,0



PROCESS

- Preheat the oven to 180°C.
- Rehydrate Yumgo White Powder with water.
- Whip the rehydrated Yumgo White with sugar until stiff peaks form.
- Sift the powders together.
- Gently fold the powders into the meringue.
- Pour the mixture into 18 cm round molds.
- Bake at 180°C for 10 minutes.
- Allow to cool at room temperature.



TIPS

- You can freeze the preparation before handling it.

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

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