

GENOISE SPONGE



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Yumgo <i>WHOLE POWDER</i>	30	6,0
Yumgo Starch 1	8	1,6
Water (to hydrate the powder)	200	40,2
Sugar	130	26,1
T65 flour	130	26,1
Total	498	100,0



PROCESS

- Preheat oven to 200°C.
- Mix Yumgo Whole Powder and YUMGO Starch 1.
- Add water to the previous mixture to rehydrate it.
- Add sugar.
- Heat the mixture in a bain-marie to 35°C.
- Remove from the bain-marie and whip in a standing mixer for at least 10 minutes.
- Gradually add the flour and mix with a spatula.
- Place the mixture in a circle of the desired height with baking paper.
- Bake for 25 min at 200°C.
- Cool before cutting.



TIPS

- Use the maximum force of the standing mixer to whip the mixture.
- Once the flour has been incorporated, bake immediately.

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