

SPONGE CAKE WITH EMULSIFIER



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Yumgo <i>WHOLE POWDER</i>	26	5,5
Water (to hydrate the powder)	174	36,9
Emulsifying base for sponge cakes	12	2,5
Sugar	130	27,5
T65 flour	130	27,5
Total	472	100,0



PROCESS

- Preheat the oven to 180°C.
- Rehydrate Yumgo Whole Powder with water.
- Add the sugar and the emulsifying paste for sponge cakes.
- Whip in the mixer for 10 min minimum.
- Add the flour.
- Spread on a baking sheet or bake in a circle.
- Bake for 30 minutes for a circle or 12 - 15 min for a tray at 180°C.
- Leave to cool before cutting.



TIPS

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

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

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