

SAVORY CAKE



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Flour	82	32,9
Baking powder	5	2,0
Salt	1	0,6
Yumgo <i>WHOLE POWDER</i>	12	4,9
Water (to hydrate the powder)	81	32,6
Heavy cream 30%	30	12,0
Butter or margarine	37	14,9
Pepper	0,4	0,1
Total	250	100,0



PROCESS

- Mix Yumgo Whole Powder with the water to rehydrate it.
- Mix the rehydrated Yumgo Whole Powder and the cream.
- Mix flour, baking powder, salt and pepper, and incorporate in the previous mix.
- Incorporate the powders.
- Add the melted butter or margarine and mix well.
- Cook for 50 minutes at 170°C.



TIPS

- You can add ingredients of your choice into the dough.
- The cake can be kept in the fridge for 7 to 10 days and can be frozen for longer storage.

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

Find us at www.yumgo.fr/conseil-innovation