

# GINGERBREAD



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Butter or margarine	64	8,0
Milk or soy milk	72	9,0
Star anis (pcs)	4	0,5
Orange marmalade	164	20,5
Inverted sugar or honey	164	20,5
Glucose syrup	64	8,0
T65 wheat flour	20	2,5
T30 rye flour	124	15,5
Baking powder	8	1,0
Brown sugar	8	1,0
Potato starch	20	2,5
Cinnamon powder	4	0,5
4 spices mix	2	0,2
Salt	2	0,3
<b>Yumgo <i>WHOLE POWDER</i></b>	<b>13</b>	<b>1,6</b>
<b>Water (to hydrate the powder)</b>	<b>67</b>	<b>8,4</b>
<b>Total</b>	<b>800</b>	<b>100,0</b>

For your questions and projects, contact us at [innovation@yumgo.fr](mailto:innovation@yumgo.fr)

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## PROCESS

- Bring the milk and the star anis to a boil.
- Leave to infuse for 10 minutes, strain and leave to cool down to 30°C.
- Mix together the brown sugar, cinnamon, 4 spices mix, the sifted flour, cornstarch and baking powder.
- Stir in the marmalade, honey and glucose, previously warmed to 30°C.
- Mix Yumgo White Powder and the water to rehydrate it.
- Progressively add the Yumgo Whole rehydrated, the salt and finally the milk, previously warmed to 30°C.
- Finally add the melted margarine or butter.
- Pour 400g of the mixture into each 18x6cm cake mould.
- Bake for 40 to 50 minutes at 160°C.



## TIPS

- Poach the softened margarine or butter in the center of each cake, along the whole length to have a better crack.

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