

SHORTCRUST DOUGH



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Flour	1000	35,86
Butter	600	21,52
Icing sugar	480	17,21
Almond powder	180	6,46
Salt	2,5	0,09
Potato starch	300	10,76
Yumgo <i>WHOLE POWDER</i>	33,9	1,22
Water (to hydrate the powder)	191,7	6,89
Total	2822	100

PROCESS

- Combine the dry ingredients together.
- Mix all the dry ingredients with the butter.
- Mix Yumgo Whole with water.
- Add the Yumgo mixture and knead until homogenous.
- Cool down quickly.
- Bake 25 mins at 160°C.



TIPS

- Replace the almond powder with hazelnut for a stronger taste.

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

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