

# QUICHE BATTER WITH 70% YUMGO



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Milk	200	33,90
35% Cream	200	33,90
Salt, Pepper	-	-
Whole egg	45	7,63
Flour	40	6,78
<b>Yumgo <i>WHOLE POWDER</i></b>	<b>13,65</b>	<b>2,31</b>
Water (to hydrate the powder)	91,35	15,48
<b>Total</b>	<b>590</b>	<b>100</b>



## PROCESS

- Preheat the oven to 210°C.
- Rehydrate Yumgo Whole Powder with water.
- Mix the rehydrated Yumgo Whole Powder with milk and cream.
- Add salt and pepper in the desired amount.
- Pour the batter over a shortcrust pastry.
- Add the ingredients of your choice.



## TIPS

- For a thicker batter, take heavy cream with 30% fat (it is also possible to add fresh cheese).
- After cooking, the quiche can be reheated in the oven or microwave.

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

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