

PÂTE A FONCER



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Yumgo YOLK POWDER	1	0,4
Rapeseed oil (to hydrate the powder)	1	0,4
Water (to hydrate the powder)	8	3,1
T65 flour	105	41,3
Potato starch	30	11,8
Salt	2	0,8
Sugar	3	1,2
Butter or margarine	76	29,9
Milk or soy milk	28	11,0
Total	254	100,0



PROCESS

- Rehydrate Yumgo Yolk Powder with water and oil.
- Sand dry ingredients with butter.
- Combine milk and YUMGO.
- Pour the liquids into the dough.
- Chill the dough.
- Roll out and shape it into the mole desired.



TIPS

- The dough can be frozen

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

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