

ALMOND CREAM



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Butter or Margarine	257,5	25,75
Sugar	207,5	20,75
Cornstarch	65	6,5
Almond powder	310	31
Yumgo <i>WHOLE POWDER</i>	20,8	2,08
Water (to hydrate the powder)	139,2	13,92
Total	1000	100



PROCESS

- Mix the butter or margarine, sugar, almond powder and cornstarch until a homogeneous mixture is obtained.
- Mix Yumgo Whole Powder with the water to rehydrate it.
- Add the previously rehydrated Yumgo Whole Powder little by little, to avoid too much foaming.
- Use immediately or refrigerate.



TIPS

- Use raw almond powder for a more intense taste.

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

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