

# ALMOND CREAM



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Butter or margarine	258	25,8
Sugar	208	20,8
Cornstarch	65	6,5
Almond powder	310	31,0
<b>Yumgo <i>WHOLE POWDER</i></b>	<b>21</b>	<b>2,1</b>
<b>Water (to hydrate the powder)</b>	<b>139</b>	<b>13,9</b>
<b>Total</b>	<b>1000</b>	<b>100</b>



## 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](mailto:innovation@yumgo.fr)

Find us at [www.yumgo.fr/conseil-innovation](http://www.yumgo.fr/conseil-innovation)