

SAVORY CAKE



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Flour	82,89	32,90
Baking powder	4,99	2,00
Salt	1,42	0,57
Heavy cream 30%	30	11,99
Butter or Margarine	37,39	14,95
Pepper	0,36	0,14
Yumgo <i>WHOLE POWDER</i>	12,18	4,87
Water (to hydrate the powder)	81,48	32,58
Total	250,11	100



PROCESS

- Mix Yumgo Whole Powder with the water to rehydrate it.
- Mix the rehydrated Yumgo Whole Powder and the cream.
- Mix flour, baking powder, salt and pepper, and incorporate in the previous mix.
- Incorporate the powders.
- Add the melted butter or margarine and mix well.
- Cook for 50 minutes at 170°C.



TIPS

- You can add ingredients of your choice into the dough.
- The cake can be kept in the fridge for 7 to 10 days and can be frozen for longer storage.

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

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