

FINANCIERS



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
T45 Flour	120	11,73
Baking powder	3	0,29
Almond powder	135	13,20
Icing sugar	300	29,33
Butter or Margarine	165	16,13
Yumgo <i>WHITE POWDER</i>	32	3,08
Water (to hydrate the powder)	268	26,25
Total	1023	100



PROCESS

- Preheat the oven to 160°C.
- Mix the dry ingredients.
- Mix Yumgo White Powder with the water to rehydrate it.
- Mix the dry ingredients with the rehydrated Yumgo White Powder.
- Add the melted butter or margarine and mix.
- Distribute the mixture in moulds.
- Bake at 160°C for 25 minutes.



TIPS

- Wait for the financiers to cool before unmolding them.
- To unmold them quicker, place them in the freezer.

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

Find us at www.yumgo.fr/conseil-innovation