

CANNELÉ



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Milk or soy milk	2500	42,6
Sugar	1080	18,4
Salt	20	0,3
Butter or margarine	240	4,1
Vanilla	-	-
Rum	200	3,4
Flour	1000	17,0
Cornstarch	30	0,5
Yumgo <i>WHOLE POWDER</i>	120	2,0
Water (to hydrate the powder)	683	11,6
Yumgo <i>YOLK POWDER</i>	22	0,4
Water (to hydrate the powder)	146	2,5
Rapeseed oil (to hydrate the powder)	22	0,4
Total	5873	100,0

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PROCESS

DAY 1

- Heat half of the milk with the vanilla, butter, sugar and salt
- Add remaining cold milk, eggs and rum
- Once at 29°C, whisk in a little amount of liquids into the flour / cornstarch mix to form a thick paste.
- Slowly whisk in remaining liquid. Strain the mixture into a container.
- Rest batter 24-48 hours at 4°C.

DAY 2

- Preheat molds to 230°C
- Heavily grease molds with fat spray and flip over molds to pour out extra grease.
- Gently re-homogenize mixture with a rubber spatula, making sure to scrape the sides and bottom of the container.
- Fill copper molds with 80g of batter per mold, or 1/2cm from top
- Lower temperature to 200°C, bake 20 min.
- Lower temperature to 180°C, bake 25 min or until mahogany brown.
- Cool on cooling rack at least 1 hour until completely cool.



TIPS

- If eating the next day, recrisp in the oven at 180°C for 5 min.

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