

Recipe card: BRIOCHE

(Liquid process)

TAMALGA® - THE EGG REPLACEMENT SOLUTION IN BAKERY



Replacement of whole liquid or powdered egg



Easy to use



Vegan suitable & sustainable



Liquid process

We recommend to use Tamalga Baking for this recipe.

Dilution table	TAMALGA % kg	+	Water % kg	=	Total % kg
To make 1kg of liquid egg equivalent	16.7 % 167g		83.3 % 833g		100 % 1kg

Mix powder and water following the DILUTION TABLE with a high-shear mixer for 1 min.



Benefits of TAMALGA

- Algae and plant based
- Excellent texture and taste
- Powder, easy to use, long shelf life
- Usable in its powder form or after dilution
- Cholesterol free
- Helps to lower fat, sodium and cholesterol content

Ingredients	Egg-based Recipe	TAMALGA Recipe	1 brioche
Vegetal fat	10.8 %	10.8 %	51.2 g
Sugar	6.0 %	6.0 %	28.5 g
Vegetal milk	9.9 %	9.9 %	47.3 g
Salt	1.0 %	1.0 %	4.8 g
Wheat flour T45	50.7 %	50.7 %	241.1 g
Fresh yeast	1.7 %	1.7 %	8.2 g
Egg liquid	19.9 %	-	-
Tamalga (16.7 % solution: liquid preparation)	-	19.9 %	94.6 g

PROCESS

- In the mixing vessel: dissolve crumbled fresh yeast in milk and add the **TAMALGA liquid preparation**
- Add flour, and salt & sugar on top
- Knead with a dough hook during 6 min (low speed) + knead again 12 min (speed 2) until a ball is formed and goes up
- Add shortening gradually at low speed and knead until fat is absorbed
- Flatten with fingers and let stand for 30 min at room temperature then degas
- Fold the dough, cover and put it in the fridge for 1 hour to 1 night
- Cut the dough and make 3 rolls of 100g and braid rolls
- Let stand at least 2h00 in a proofing cabinet at 29 degrees until doubled in size
- Baste the dough with vegetal milk and put sugar chips or chocolate chips on top
- Bake for about 35 min at 170°C then baste the brioche with a sugar syrup (heat 50g water + 50g sugar)



Recipe card: BRIOCHE

(Powder Process)

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Powder process

We recommend to use Tamalga Baking for this recipe.

Dilution table	TAMALGA % kg	+	Water % kg	=	Total % kg
To make 1kg of liquid egg equivalent	16.7 % 167g		83.3 % 833g		100 % 1kg

Directly add the powder to the flour. Add dilution water with the aqueous phase of the formula. Follow DILUTION TABLE for dosage.

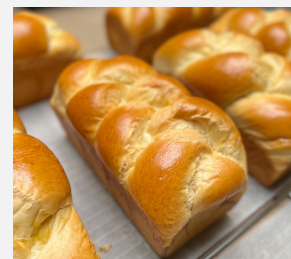


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- Usable in its powder form or after dilution
- Cholesterol free
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PROCESS

- In the mixing vessel: dissolve crumbled fresh yeast in milk and add the quantity of dilution water for **TAMALGA**
- Add **TAMALGA powder**, flour, and salt & sugar on top
- Knead with a dough hook during 6 min (low speed) + knead again 12 min (speed 2) until a ball is formed and goes up
- Add shortening gradually at low speed and knead until fat is absorbed
- Flatten with fingers and let stand for 30 min at room temperature then degas.
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Wheat flour T45	50.7 %	50.7 %	241.1 g
Fresh yeast	1.7 %	1.7 %	8.2 g
Egg liquid	19.9 %	-	-
Tamalga powder	-	3.3 %	15.8 g
Dilution water for Tamalga	-	16.6 %	78.8 g