

Recipe card: BUN

(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 Bun
Plant Based Milk	20.4 %	20.4 %	14.4g
Yeast Bakery instant	1.27 %	1.27 %	0.9g
Wheat flour 45	50.85 %	50.85 %	35.9g
Salt	0.9 %	0.9 %	0.7g
Sugar	6.06 %	6.06 %	4.3g
Margarine	10.2 %	10.2 %	7.2g
Egg liquid	10.2 %	-	-
Tamalga (16.7 % solution: liquid preparation)	-	10.2 %	7.2g

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 form balls of 50g
- Let stand at least 2h00 in a proofing cabinet at 29 degrees until doubled in size
- Baste the dough with vegetal milk
- Bake for about 25 min at 170°C



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Salt	0.9 %	0.9 %	0.7g
Sugar	6.06 %	6.06 %	4.3g
Margarine	10.2 %	10.2 %	7.2g
Egg liquid	10.2 %	-	-
Tamalga powder	-	1.7 %	1.2g
Dilution water for Tamalga	-	8.5 %	6g

PROCESS

- In the mixing vessel: dissolve crumbled fresh yeast in milk and add the **TAMALGA powder + Dilution water for TAMALGA**
- 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
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