

## Recipe card: CHOCOLATE / HAZELNUT COOKIE

### 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	20 % 200g		80 % 800g		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 Cookie
Pomade margarine	17.13 %	17.13 %	8.6g
Caster sugar	3.98 %	3.98 %	2g
Blonde vergeoise	7.77 %	7.77 %	3.9g
Inverted sugar	9.56 %	9.56 %	4.8g
Salt	3.98 %	3.98 %	2g
T55 Flour	25.50 %	25.50 %	12.8g
Roasted hazelnut powder	3.98 %	3.98 %	2g
Baking powder	0.60 %	0.60 %	0.3g
Crushed roasted hazelnuts	5.98 %	5.98 %	3g
Chocolate 65% chunks	15.54 %	15.54 %	7.8g
Egg liquid	5.98 %	-	-
<b>Tamalga (20 % solution: liquid preparation)</b>	-	<b>5.98 %</b>	<b>3g</b>

#### PROCESS

- Add the ingredients one after the other and mix between each adding. Stir for 5 minutes when adding the **Tamalga**.
- Mix very lightly when adding the chocolate (so as not to colour the dough too much).
- Form into 45 g balls and flatten lightly on baking paper.
- Add 3 hazelnut halves on top.
- Bake at 170 °C / 338 °F for 8 - 9 min.
- Shape the cookie if necessary using a round cookie cutter and place on a wire rack.