

# Recipe card: CRÊPES

## TAMALGA® - THE EGG REPLACEMENT SOLUTION IN BAKERY



Replacement of whole liquid or powdered egg



Easy to use



Vegan suitable & sustainable



### 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% <b>167g</b>		83,3% <b>833g</b>		100% <b>1kg</b>

Directly add the powder and dilution water at the first mixing step of the process. Follow DILUTION TABLE for dosage.



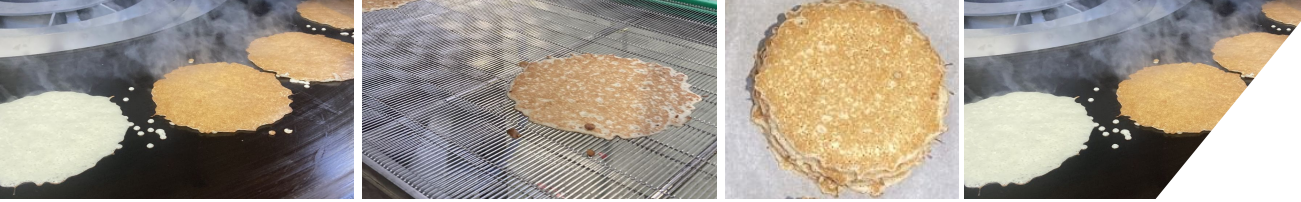
### Benefits of TAMALGA®

- 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	10 Crêpes (45g)
Milk	61,5%	61,5%	<b>277g</b>
Flour T55	21,35%	21,35%	<b>96g</b>
Vegetal oil	6,5%	6,5%	<b>29g</b>
Sugar	3,5%	3,5%	<b>16g</b>
Salt	0,3%	0,3%	<b>1,3g</b>
Ammonium bicarbonate	0,25%	0,25%	<b>1,1g</b>
Egg liquid	6,6%	-	-
TAMALGA®	-	<b>1,1 %</b>	<b>5g</b>
Water TAMALGA®	-	<b>5,5 %</b>	<b>25g</b>

## PROCESS

- Pre-dilute Ammonium bicarbonate in milk
- In the mixing vessel: add first milk with prediluted ammonium bicarbonate, water TAMALGA® and then sugar, flour, salt, TAMALGA® powder.
- Mix with the whip tool 3 min at low speed
- Add oil and mix 3 min at max speed
- Let stand 1h at room temperature
- Preheat the Bilig at 225°C, oil it when necessary.
- Pour 45g of batter per Crêpes.
- Cooking at 225°C : Cook 45 sec on each side.



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To make 1kg of liquid egg equivalent	16,7% <b>167g</b>		83,3% <b>833g</b>		100% <b>1kg</b>

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



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Ammonium bicarbonate	0,25%	0,25%	<b>1,1g</b>
Egg liquid	6,6%	-	-
TAMALGA® liquid (dosage 1:6)	-	<b>6,6%</b>	<b>30g</b>

## PROCESS

- Prepare **TAMALGA® liquid\*** according to the **specifications** just above.
- Pre-dilute Ammonium bicarbonate in a part milk
- In the mixing vessel: add first **TAMALGA® liquid\*** and milk with prediluted ammonium bicarbonate. Then add sugar, flour and salt
- Mix with the whip tool 3 min at low speed
- Add oil and mix 3 min at max speed
- Let stand 1h at room temperature
- Preheat the Bilig at 225°C, oil it when necessary.
- Pour 45g of batter per Crêpes.
- Cooking at 225°C : Cook 45 sec on each side.