

Recipe card: DONUT (Liquid process)

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	20 % 200g		80 % 800g		100 % 1kg

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



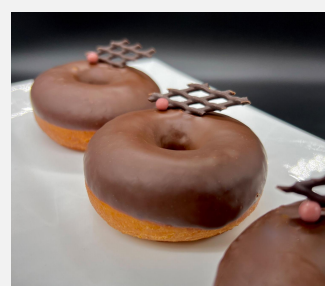
Benefits of TAMALGA

- 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	1 Donut
Plant Based Milk	21.8 %	21.8 %	10.9g
Yeast Bakery instant	3.2 %	3.2 %	1.6g
Wheat flour 45	50.8 %	50.8 %	25.4g
Salt	0.8 %	0.8 %	0.4g
Sugar	7.2 %	7.2 %	3.6g
Margarine	7.2 %	7.2 %	3.6g
Egg liquid	9.00 %	-	-
Tamalga (20 % solution: liquid preparation)	-	9.00 %	4.5g

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 with a cookie cutter.
- Let stand at least 1h00 in a proofing cabinet at 29 degrees until doubled in size
- Using a heavy-duty pot, heat the oil to 180°C. Place a cooling rack over another baking sheet.
- Fry the donut, cook 1min on each side.



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Wheat flour 45	50.8 %	50.8 %	25.4g
Salt	0.8 %	0.8 %	0.4g
Sugar	7.2 %	7.2 %	3.6g
Margarine	7.2 %	7.2 %	3.6g
Egg liquid	9.00 %	-	-
Tamalga powder	-	1.8 %	0.9g
Dilution water for Tamalga	-	7.2 %	3.1 g

PROCESS

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