

Recipe card: GINGER BREAD

TAMALGA® - THE EGG REPLACEMENT SOLUTION IN BAKERY



Replacement of whole egg
(liquid or powder)



Easy to use



Vegan suitable
& sustainable



Liquid process

We recommend to use Tamalga Cake for this recipe.

Dilution table	TAMALGA % kg	+	Water % kg	=	Total % kg
To make 1kg of liquid egg equivalent	25 % 250g		75 % 750g		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-base Recipe	TAMALGA Recipe	Ginger bread (375g)
Caster sugar	22 %	22 %	82,4 g
Inverted sugar	4,9 %	4,9 %	18,3 g
Orange zests			½ u
Lemon zests			1 u
Liquid cream	12,2 %	12,2 %	45,8 g
Soy milk	6,1 %	6,1 %	22,9 g
Egg liquid	12,2 %	-	45,8 g
Ginger bread's spices mix	1,6 %	1,6 %	6 g
Neutral oil	13,4 %	13,4 %	50,4 g
Wheat flour T55	26,9 %	26,9 %	100,7 g
Baking powder	0,7 %	0,7 %	2,7 g
Tamalga (25 % solution: liquid preparation)	-	12,2 %	45,8 g

PROCESS

- Prepare **TAMALGA liquid** according to the specifications just above
- In a bowl, mix the caster sugar, inverted sugar, lemon and orange zests and the ginger bread's spices mix with a whisk
- Add the vegetal liquid cream, the vegetal milk and the TAMALGA liquid
- Add little by little the neutral oil
- Add the dry ingredients gently
- Butter the pan, add 375 g of batter and spread it evenly
- Put a stick of margarine on top, in the middle, and let the mold in the fridge for 20 min
- Bake at 320°F/160°C for 40 min

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Egg liquid	12,2 %	-	45,8 g
Ginger bread's spices mix	1,6 %	1,6 %	6 g
Neutral oil	13,4 %	13,4 %	50,4 g
Wheat flour T55	26,9 %	26,9 %	100,7 g
Baking powder	0,7 %	0,7 %	2,7 g
Tamalga powder	-	3,1 %	11,5 g
Dilution water for Tamalga		9,1 %	34,3 g

PROCESS

- In a bowl, mix the caster sugar, inverted sugar, lemon and orange zests and the ginger bread's spices mix with a whisk
- Add **TAMALGA powder**, the dilution water, the vegetal liquid cream and the vegetal milk.
- Add little by little the neutral oil
- Add the dry ingredients gently
- Butter the pan, add 375 g of batter and spread it evenly
- Put a stick of margarine on top, in the middle, and let the mold in the fridge for 20 min
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