



Recipe card: LAMINATED BRIOCHE

TAMALGA® - THE EGG REPLACEMENT SOLUTION IN BAKERY



Replacement of whole egg
(liquid or powder)



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

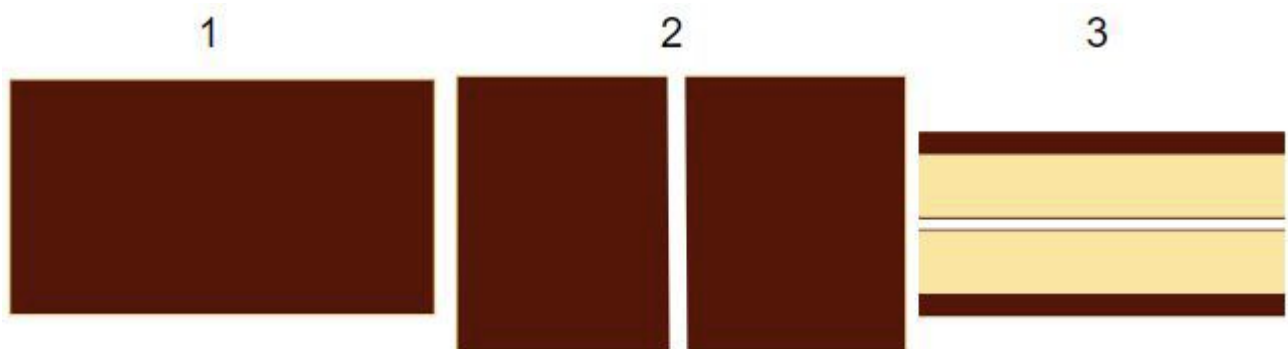
Ingredients	Egg-based Recipe	TAMALGA Recipe	1 brioche (g)
Eggs	15,89%		
Tamalga (20 % solution: liquid preparation)		15,89%	94,6
Milk plant based soy	7,95%	7,95%	47,3
Yeast bakery instant	0,55%	0,55%	3,3
Wheat flour 45	40,52%	40,52%	241,1
Salt	0,81%	0,81%	4,8
Sugar	4,79%	4,79%	28,5
Margarine	8,60%	8,60%	51,2
water (11% Dough)	1,03%	1,03%	6,1
Cacao powder (11% Dough)	1,03%	1,03%	6,1
Margarine (Tourage)	18,83%	18,83%	112,1



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PROCESS

- Mix the **TAMALGA** (egg replacer powder) with the water for the **TAMALGA**
- Pour it into the mixing vessel and add the fresh yeast bakery instant and the soy milk
- Add the Flour 55, salt and sugar on top of the liquid ingredients
- Start kneading the dough with dough hook during 6 min (low speed) + knead again 8 min (speed 2) until a ball is formed and goes up
- Add the margarine (quantity step 3) gradually at low speed for 2mn and knead until fat is absorbed (around 8mn again)
- Separate 11% of the dough weight and mix it with the water and cacao. You have now a chocolate dough
- Flatten with fingers both doughs (regular and chocolate dough) and let stand for 30 min at room temperature then degas.
- Roll out the regular piece of dough into a square shape and place the margarine on top.
- Enclose the margarine within the dough and pinch the seams closed, maintaining a square shape.
- Roll the dough out to form a long rectangle, then perform two simple turns.
- **Maintain the dough's square shape and cover it with the chocolate dough.**
- Cut the dough into two equal parts and stick them together, making sure the chocolate side is facing outward.



- Roll out the dough and cut a band of 60cm long x 8cm wide and 1cm high. (for a cake mold size : 18cm long x 8cm wide x 6cm high)
- Grease the mold and place the dough band in the mold by making 5-6 waves.
- Place the chocolate bar into the small spaces.
- You can go directly to the next step, or You can freeze all the dough in the mold before unfreezing it and letting the dough proof on D-DAY.
- Let the dough rise for about 2 hours and 30 minutes in a proofing cabin at 30 degrees Celsius.
- Brush the dough with vegetable milk and bake at 329°F/160°C for about 30-35 minutes.
- Brush the brioche with a sugar syrup made from a 50/50 mixture of water and sugar.
- Unmold and let it chill