

Recipe card: LEMON CAKE

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	Lemon Cake (375g)
Caster sugar	22,3 %	22,3 %	84,1 g
Inverted sugar	5 %	5 %	18,7 g
Lime zests			½ u
Lemon zests			1 u
Liquid cream	12,4 %	12,4 %	46,7 g
Soy milk	6,2 %	6,2 %	23,4 g
Egg liquid	12,4 %	-	46,7 g
Neutral oil	13,7 %	13,7 %	51,4 g
Wheat flour T55	27,3 %	27,3 %	102,8 g
Baking powder	0,7 %	0,7 %	2,8 g
Tamalga (25 % solution: liquid preparation)	-	12,4 %	46,7 g

PROCESS

- Prepare **TAMALGA liquid** according to the specifications just above
- In a bowl, mix the caster sugar, inverted sugar, lime and lemon zests 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