

Recipe card: LIEGE WAFFLE

TAMALGA® - THE EGG REPLACEMENT SOLUTION IN BAKERY



Replacement of whole liquid or powdered egg



Easy to use



Vegan suitable & sustainable



Liquid process

We recommend to use Tamalga Waffle for this recipe.

Dilution table	TAMALGA % kg	+	Water % kg	=	Total % kg
To make 1kg of liquid egg equivalent	16.7 % 167g		83.3 % 833g		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-based Recipe	TAMALGA Recipe	1 Waffle
T55 Flour	31 %	31 %	27.9g
Water	10.6 %	10.6 %	9.54g
Soy Flour	1.5 %	1.5 %	1.35g
Vanilla sugar	2 %	2 %	1.80g
Soya lecithin	0.2 %	0.2 %	0.18g
Inverted sugar	2.6 %	2.6 %	2.34g
Fresh yeast	3 %	3 %	2.7g
Margarine	24.5 %	24.5 %	22.05g
Salt	1 %	1 %	0.9g
Pearl sugar	18 %	18 %	16.2g
Egg liquid	5.6 %	-	5.04g
Tamalga (16,7 % solution: liquid preparation)	-	5.6 %	5.04g

PROCESS

- Place all the ingredients except the margarine, salt and pearl sugar in the bowl of a mixer fitted with a hook.
- Process at low speed for 1 minute, then at high speed for 6 minutes. Leave the dough to rest for 10 minutes.
- Add the margarine and salt. Mix at medium speed for 4 minutes.
- Add the pearl sugar and mix at medium speed for 2 minutes.
- Form into 90g dough pieces and leave to rise for 30 minutes at 27°C.
- Cook in a waffle iron at 180 °C / 356 °F for 3 minutes. Grease between each waffle. Leave to cool on a wire rack.