

## Recipe card: MADELEINE

### TAMALGA® - THE EGG REPLACEMENT SOLUTION IN BAKERY



Replacement of whole egg  
(liquid or powder)



Easy to use



Vegan suitable  
& sustainable



#### Powder form

We recommend to use Tamalga Cake for this recipe.

Dilution table	Tamalga® % kg	+	Water % kg	=	Total % kg
To make 1kg of liquid egg equivalent	16,6% <b>166g</b>		83,4% <b>834g</b>		100% <b>1kg</b>

Directly add the powder and dilution water at the first mixing step of the process. 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

Ingredients	Egg-based Recipe	TAMALGA® Recipe	20 Madeleines (27g)
Vegetal Oil	18%	18%	97g
Sugar	21%	21%	113g
Water (recipe)	5,5%	5,5%	30g
Glycerol	3,5%	3,5%	19g
Glucose-fructose syrup	3,0%	3,0%	16g
Salt	0,5%	0,5%	3g
Wheat flour T55	31,5%	31,5%	170g
Baking powder	0,8%	1%	5g
Ammonium bicarbonate	-	0,2%	1g
Egg liquid	16%	-	-
Aroma	0,2%	0,2%	1g
TAMALGA®	-	2,7%	15g
Water Tamalga		13,3%	72g

#### PROCESS

- In the mixing vessel : add sugar, salt, glucose-fructose syrup, glycerol, **TAMALGA® powder, water TAMALGA®**
- Pre-dilute ammonium bicarbonate in one part recipe water.
- Mix 30 sec at low speed + 2 min at max speed (with the whisk tool of the pastry robot)
- Add flour, baking powder and diluted ammonium bicarbonate and mix 30 sec at low speed + 2 min at max speed
- Add oil and mix 30 sec at low speed + 7 min at medium speed
- Let stand 45 to 60 min at room temperature
- Grease madeleine molds
- Fill the molds with 27g of dough (depending on your mold)
- Bake at 205°C for 4 min + 7 min at 180 °C

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Mix powder and water following the DILUTION TABLE with a high-shear mixer for 1 min.



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Ammonium bicarbonate	-	0,2%	1g
Egg liquid	16%	-	-
Aroma	0,2%	0,2%	1g
TAMALGA® liquid (dosage 1:6)	-	16%	86g

#### PROCESS

- Prepare TAMALGA® liquid\* according to the specifications just above.
- Pre-dilute ammonium bicarbonate in one part recipe water.
- In the In the mixing vessel : add sugar, salt, glucose-fructose syrup, glycerol and TAMALGA® liquid\*
- Mix 30 sec at low speed + 2 min at max speed (with the whisk tool of the pastry robot)
- Add flour, baking powder and diluted ammonium bicarbonate and mix 30 sec at low speed + 2 min at max speed
- Add oil and mix 30 sec at low speed + 7 min at medium speed
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