

Recipe card: VANILLA PARISIAN FLAN

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 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

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



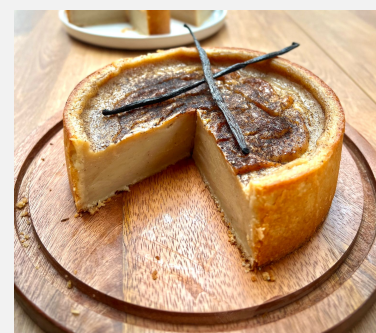
Benefits of TAMALGA

- 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	Parisian Flan (700 g)
Caster sugar	7,14 %	7,14 %	50 g
Maïzena	7,14 %	7,14 %	50 g
Egg liquid	7,14 %	-	50 g
Vegetal milk	71,43 %	71,43 %	500 g
Margarine	7,14 %	7,14 %	50 g
Vanilla powder	-	-	S.Q.
Tamalga (20 % solution: liquid preparation)	-	7,14 %	50 g

PROCESS

- Prepare **TAMALGA liquid** according to the specifications just above
- In a bowl, mix the caster sugar and the maïzena
- Add **TAMALGA liquid** and mix with a whisk
- In a casserole, boiled the vegetal milk with the vanilla powder
- Pour half of the vanilla milk in the bowl and mix
- Pour it again in the casserole
- Thicken the mixture and boiled it for 1 min while mixing with a whisk
- Pour into a pie crust (18x4,5 cm cercle) and smooth the top
- Bake at 338°F/170°C for at least 40 min



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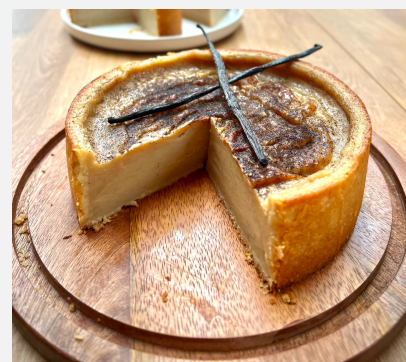


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PROCESS

- In a bowl, mix the caster sugar, the maïzena, **TAMALGA powder** and the dilution water
- Mix with a whisk
- In a casserole, boiled the vegetal milk with the vanilla powder
- Pour half of the vanilla milk in the bowl and mix
- Pour it again in the casserole
- Thicken the mixture and boiled it for 1 min while mixing with a whisk
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Margarine	7,14 %	7,14 %	50 g
Vanilla powder	-	-	S.Q.
Tamalga powder	-	1,4 %	10 g
Dilution water for Tamalga		5,7 %	40 g