



## Recipe card: PANCAKES

(Liquid process)

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



Replacement of whole liquid or powdered egg



Easy to use



Vegan suitable & sustainable



#### Liquid process

Dilution table	TAMALGA Cake % kg	+	Water % kg	=	Total % kg
To make 1 kg of liquid egg equivalent	<b>16.7%</b> <b>167g</b>		<b>83.3%</b> <b>833g</b>		<b>100%</b> <b>1kg</b>

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



#### Benefits of TAMALGA®

- More economical than eggs
- 100% plant-based, eco-friendly solution
- Optimal texture, neutral in taste, color, and smell
- Powder format: easy to store and use, long shelf life
- Helps reduce fat, sodium, and cholesterol content in recipes

Ingredients	Egg-based Recipe	TAMALGA Cake Recipe	20 pancakes (25g)
Vegetal oil	10.0 %	10.0 %	<b>25,0g</b>
Sugar	16.0 %	16.0 %	<b>40,0g</b>
Milk	23.0 %	23.0 %	<b>57,5g</b>
Wheat flour T45	29.0 %	29.0 %	<b>72,5g</b>
Glycerol	3.0 %	3.0 %	<b>7,5g</b>
Emulsifier	0.5 %	0.5 %	<b>1,2g</b>
Baking powder	1.5 %	1.5%	<b>3,8g</b>
Egg liquid	17.0 %	-	<b>42,5g</b>
Tamalga Cake (Liquid preparation for dilution rate 1:6)	-	<b>17.0 %</b>	<b>42,5g</b>

### PROCESS

In a mixing bowl add sugar, flour, baking powder and mix 30sec at medium speed.

Warm milk and oil around 40°C

Add glycerol, emulsifier, milk and oil in the bowl : mix 2min at medium speed

Add the TAMALGA® Cake liquid preparation and mix 2min at medium speed

Preheat the Bilig at 210°C during 3min. Add oil just before cooking but do not let any oil drop (swipe the oil).

Pour 25g of batter per pancake

Cooking at 210°C : Cook 1min30 on the first side, 1min on the other side.



## Recipe card: PANCAKES

(Powder process)

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



Replacement of whole liquid or powdered egg



Easy to use



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#### Powder process

Dilution table	TAMALGA Cake % kg	+	Water % kg	=	Total % kg
To make 1 kg of liquid egg equivalent	16.6% <b>166g</b>		83.4% <b>834g</b>		100% <b>1kg</b>

Directly add the powder to the flour. Add dilution water with the aqueous phase of the formula. Follow DILUTION TABLE for dosage.



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Ingredients	Egg-based Recipe	TAMALGA Cake Recipe	20 pancakes (25g)
Vegetal oil	10.0 %	10.0 %	25,0 g
Sugar	16.0 %	16.0 %	40,0g
Milk	23.0 %	23.0 %	57,5 g
Wheat flour T45	29.0 %	29.0 %	72,5g
Glycerol	3.0 %	3.0 %	7,5g
Emulsifier	0.5 %	0.5 %	1,2g
Baking powder	1.5 %	1.5%	3,8g
Egg liquid	17.0 %	-	42,5g
Tamalga Cake powder	-	2.8 %	7,0g
Dilution water for Tamalga		14.2 %	35,5 g

#### PROCESS

In a mixing bowl add sugar, flour, baking powder and mix 30sec at medium speed

Warm milk and oil around 40°C

Add glycerol, emulsifier, milk and oil in the bowl : mix 2min at medium speed

Add the TAMALGA® powder and the Dilution water for TAMALGA® and mix 2min at medium speed

Preheat the Bilig at 210°C during 3min. Add oil just before cooking but do not let any oil drop (swipe the oil).

Pour 25g of batter per pancake

Cooking at 210°C : Cook 1min30 on the first side, 1min on the other side.

