

DACQUOISE



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Sugar	150	27,3
Almond powder	140	25,5
Icing sugar	50	9,1
Cornstarch	40	7,3
Yumgo <i>WHITE POWDER</i>	18	3,3
Water (to hydrate the powder)	152	27,6
Total	550	100,0



PROCESS

- Mix Yumgo White Powder and the water to rehydrate it.
- Whip the rehydrated Yumgo White Powder, slowly add the sugar.
- Mix the almond powder, icing sugar, and cornstarch, incorporate gently in the previous mixture.
- Pour the mixture into a square mould.
- Bake at 160°C for 20 minutes.



TIPS

- Mix at highest speed in the standing mixer.
- The batter will be more liquid than a conventional batter.

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