

SABLÉ BRETON



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
T65 Flour	93	36,5
Baking powder	3	1,2
Sugar	60	23,5
Salt	1	0,4
Butter	70	27,5
Yumgo YOLK POWDER	3	1,2
Water (to hydrate the powder)	22	8,5
Rapeseed oil (to hydrate the powder)	3	1,2
Total	255	100,0



PROCESS

- Sand butter with dry ingredients.
- Mix Yumgo Yolk powder, water and oil to rehydrate it.
- Knead in rehydrated Yumgo Yolk.
- Spread dough in square 16x16 cm square mold.
- Bake 20 min at 160°C.



TIPS

- Add toppings and chantilly to make it even tastier.

For your questions and projects, contact us at innovation@yumgo.fr

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