

Economical formulation : decrease of eggs quantity

✓ RECIPES :

Ingredients, for 100 g of wheat flour	Standard	- 20% of eggs
Wheat flour	100	100
Whole eggs	30	24
Butter	15	15
Caster sugar	12	12
Fresh yeast	3	3
Salt	2	2
FARILUP 500 Lupin flour	-	2,7
Water	15	21.3

✓ PROCESS

- Put all the ingredients except butter in the kneading trough
- Add water
- Knead : 4 minutes - speed 1
+ about 10 minutes - speed 2
- Add butter at the end of the kneading and wait until the surface unsticks.
- Full fill the mould
- Cooking

✓ RESULTS

- Same texture than the standard dough.
- Colour, homogeneity of the crumb, and taste are improved in the finish product
 - ↳ With a low cost formulation and sensory & visual improvements of the finish product.

