



## Cut in oil – Moist preservation

### ✓ RECIPES :

Ingredients, %	Standard	Reduction of 50% of vegetable oil
Milk	35	35
Wheat flour T55	30,5	29,5
Whole fresh eggs	20	20
<b>Vegetable oil</b>	<b>10</b>	<b>5</b>
Caster sugar	2	2
Baker's yeast	2	2
Salt	0,5	0,5
<b>FARILUP 500 Lupin flour</b>	<b>0</b>	<b>2</b>
Water (or milk)	0	4

### ✓ PROCESS :

- ✓ Blend together all the ingredients, except egg whites
- ✓ Produce beaten eggs white
- ✓ Cook each face of blinis 2 – 3 minutes.

### ✓ RESULTS

- ⇒ The dough is more yellow and less dull than the standard, there is no difference of texture.
- ⇒ Cooked product is moister and has more taste than the standard product (lupin is a flavour enhancer)

*For further information,  
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