



## Reduction of a part of almond powder, whole eggs and oil

✓ RECIPES :

Ingredients, %	1. Standard	2. - 40% of almond powder & oil substitution	3. + substitution of 30% of eggs
Caster sugar	22.2	22.2	22.2
<b>Almond powder</b>	<b>22.2</b>	<b>13.4</b>	<b>13.4</b>
Whole eggs	33.4	33.4	23.4
Butter	17.8	17.8	17.8
<b>Sunflower oil</b>	<b>2.2</b>	<b>0</b>	<b>0</b>
Rice flour	2.2	2.2	2.2
<b>FARILUP 350T Toasted lupin flour</b>	<b>0</b>	<b>5.8</b>	<b>9.3</b>
Water	0	5.2	11.7

✓ RESULTS :

- Thanks to the lupin flour, the paste looks really improved : yellow colour and homogeneity of the almond paste after cooking
- A typical almond taste (Lupin acts as a flavour enhancer) is preserved
- The texture in mouth is firm and pleasant, with a lower fatty taste.

- Recipe 2 : - 34% of fat  
+ 20% of fibres

- Recipe 3 : - 39% of fat  
+ 58% of fibres

%	1	2	3
<b>Proteins</b>	9,8	10	10
<b>Carbohydrates</b>	43,2	42,2	42
<b>Lipids</b>	17,4	11,4	10,6
<b>Fibres</b>	2,4	2,9	3,8