



## YOG'IN 10

Special mix made from powdered yogurt, excellent to make cakes topped with fresh fruit or canned fruit. End products made with YOG'IN boast delicious and mild taste, along with outstanding soft, tender texture, that remains unchanged even for some days.

### PRODUCT DETAILS

COD 01070425

CLAIMS

### DIRECTIONS FOR USE

#### BASIC RECIPE WITH OIL

YOG'IN 1.000 grs  
Water 500 grs  
Seeds oil 400 grs

#### BASIC RECIPE WITH BUTTER

YOG'IN 1.000 grs  
Water 430 grs  
Butter 400 grs

PROCEDURE: beat in planetary mixer with paddle for three minutes at medium speed. With obtained basic batter it is now possible to prepare numerous and interesting specialities.

#### YOGHURT CAKE WITH FRUIT IN SYRUP

Spread out the basic batter on a greased and flour dusted tin (400-450 grams for a mould of 20 cms diameter; 3.000-3.400 grams for a tin 60 x 40 cms). Decorate the surface with fruit in syrup, well dripped, and bake at 180-200°C for 40-45 minutes. After cooling glaze with jelly.

Other recipes and application examples are available on our web site [www.irca.eu](http://www.irca.eu).

### TECHNICAL DENOMINATION

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



semifinished product for bakery.