

CAKES (1/3)

- Signature flavours -



EXPRESSIONS AROMATIQUES

yours flavourly

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CAKES

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INGREDIENTS & SUPPLIERS

Starch	TEREOS STARCH / UNIVAR
Plain yogurt « velouté »	DANONE

APPLICATION RECIPE

Mix 1:

880938	Sugar	250.00 g
881016	Egg yolks	54.00 g
880944	Plain yogurt	120.00 g

Mix 2:

880934	Flour	130.00 g
330264	Starch	30.00g
880935	Baking powder	1.70 g
882506	Bicarbonate of soda	1.60 g

Mix 3:

880946	Margarine	40.00g
880939	Sunflower oil	80.00 g

Mix 4:

Egg whites	105.00 g
Salt	0.50 g

Flavour(s)

QN



OPERATIVE INSTRUCTIONS

- 1°) In a HOBART mixing bowl, combine egg yolks and sugar. Beat until the mixture blanches. (Speed 1 for 1 min. then speed 2 for 1 min).
- 2°) Add the yogurt. Beat on medium speed (speed 2) for 2 min.
- 3°) In a medium bowl, combine powder ingredients: flour, starch, baking powder and bicarbonate.
- 4°) Slowly add the powders to the HOBART mixing bowl (speed 1). Increase to speed 2, mix for 5 min.
- 5°) In a medium bowl, combine softened margarine with oil. Add to batter and stir together (speed 2).
- 6°) Beat the eggs whites until stiff with salt. Carefully add them to the batter.
- 7°) Add the flavour and pour in 40g small cake pans.
- 8°) Bake at 180°C for about 17 minutes.



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FLAVOURS

Milky notes

1) LA 04477 – Fresh milk flavour
Recommended dosage → 3 g/kg

Comments

2) LA 04373/1 – Condensed milk flavour
Recommended dosage → 0.5 g/kg

Comments



Vanilla notes

3) LA 10705 – Vanilla flavour
Recommended dosage → 3 g/kg

Comments

4) LA 07566/1 – Vanilla flavour
Recommended dosage → 3 g/kg

Comments

Vanilla cream type



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FLAVOURS

Buttery notes

5) LA 06552/1 – Butter milk flavour
Recommended dosage → 2 g/kg

Comments

6) LA 02511/2 – Butter flavour
Recommended dosage → 3 g/kg

Comments



Creamy notes

7) LA 06730/1 – Crème brûlée flavour
Recommended dosage → 2 g/kg

Comments

Biscuit notes

8) LA 12461 – Biscuit flavour
Recommended dosage → 2.5 g/kg

Comments



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