

# YOG'IN

PASTRY YOG'IN

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.



## MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

## DETTAGLI PRODOTTO

Codice prodotto 01070425

## ALLERGENI/CROSS CONTAMINAZIONI

### Allergens



Cereals



Eggs



Milk

### Cross-contaminations



Soybeans



Nuts



Mustard

## INFO

### Description

mix in powder for the realization of cakes and tarts decorated with fruit in syrup or fresh fruit of season with yoghurt

### Denomination

semifinished product for bakery.

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GROUP

Extraordinary  
made simple.

**Directions for use**

BASIC RECIPE WITH OIL

YOGHURT 1.000 grs

Water 500 grs

Seeds oil 400 grs

BASIC RECIPE WITH BUTTER

YOGHURT 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).



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