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Bakery, Patisserie



FINISHED PRODUCT

Cake, Various Cake Varieties

BALEC SOLUTION (USING BALEC)

INGREDIENTS

Group 1

Ingredient Balec Water KG 1.000 5.000 Total Weight: 6.000

Yield: As a general guide, this solution can be used to replace 20% of the egg content in any recipe, depending on the product being made.

METHOD

Mix Balec with the water (1:5) and allow to soak for 15 minutes.