



## Bakery Formula Mazarin

### Benefits of our products

**Nutrillac® BK 7781** is a highly functional milk protein developed to provide excellent cake structure. Can be used to replace egg components in cake batters.

### Key features

- › Egg free
- › Excellent structure
- › Easy handling

### Formulation

Ingredients	Grams	%
Almonds or apricot paste. (Odense XX or Bitter OO)	250	35,70
Sugar	125	17,85
Margarine/ Butter	125	17,85
Wheat Flour	42,5	6,1
Water	131,25	18,75
<b>Nutrillac® BK 7781</b>	<b>26,25</b>	<b>3,75</b>
<b>Total</b>	<b>1001,5</b>	<b>100,00</b>

### Procedure

- › Premix water and Nutrilac® BK 7781
- › Mix Almond and sugar using spatula.
- › Add margarine and mix until homogenous
- › Add the premix slowly during mixing
- › Add Flour and mix shortly.
- › Deposit the Mazarin mass into desired cups.
- › Bake the Mazarin at 190 °C. in 25-30 min.