

# Tex mex-style Cake

Dehydrated blend  
Savoury du Monde



## Tex Mex

N° 1353

Chili, tomato and garlic

Other applications:

Bun, soft white bread, fougasse, grissini



### INGREDIENTS

Flour: 1 kg

Tex Mex: 0,09 kg

Milk: 0,625 kg

Rapeseed oil: 0,625 kg

Eggs: 0,94 kg

Salt: 0,02 kg

Baking powder: 0,07 kg

Pepper: QS

### Method with 9% dosage

**Preparation :** using a whisk, mix all ingredients until a smooth, homogeneous batter is obtained. Pour into greased molds, filling them up to 3/4 full.

**Shaping:** score lengthwise with a bench scraper dipped in oil.

**Baking:** 30 minutes at 150°C for a 250 g cake.

Indicative data. It depends on ingredients and equipment used.  
Please do not hesitate to contact one of our technicians for any adaptation.

*Philibert*  
SAVOURS

THE REFERENCE IN FRENCH  
SOURDOUGH SINCE 1984