

MINI CINNAMON EGG TART

Having hard time finding allergen free plant-based egg for your egg tart in the market? Good news for you that we are offering our plant-based egg product, Futoppia MM 009 with high protein content and zero cholesterol! With easy and simple preparation, you can have the “eggs” at anywhere, anytime!

FORMULATION EXAMPLE

INGREDIENTS	MEASUREMENT
Battermix of Futoppia MM 009 Plant Based Egg Premix	220g
Cinnamon powder	¼ teaspoon
Sugar	3-4 teaspoon
Warm water	240g
Ready-made tart shell	50 pieces

STEPS

Preparation of Plant-based Egg Premix

***50g of Dry Premix : 20g of vegetable oil : 150g of water**

1. Place dry mix in bowl, add water and mix using stick blender for one minute or until smooth.
2. Slowly add vegetable oil to the mixture with stick blender on. The mixture will thicken and the oil will be absorbed.

PROCEDURE

1. Add sugar and cinnamon powder into warm water, mix until fully dissolved.
2. Add sugar water into battermix of Futoppia MM 009 Plant Based Egg Premix and mix well.

METHOD OF BAKING

1. Preheat the oven to 165°C for 5 – 10 minutes.
2. Pour Battermix of Futoppia MM 009 Plant-Based egg premix into tart shell.
3. Baked for 12 minutes.
4. Sprinkle the egg tart with cinnamon powder.
5. Ready to serve.

The information and recommendations contained herein are to the best of our knowledge reliable. However, nothing herein is to be construed as a warranty of representation in respect of safety in use, suitability, efficacy or otherwise including freedom from patent infringement. User should conduct their own tests to determine the suitability of our product for their own specific purposes and the legal status for their intended use of the product.

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FUTOPPIA MM 009 PLANT-BASED EGG PREMIX

Nutrition Facts

Approximate value for nutrition labelling per 100g
Calories: 350 kcal

Total Fat (g)	3.0
Saturated Fat	0.5
Total Carbohydrate(g)	64.0
Dietary Fibre (g)	6.0
Sugars (g)	4.5
Protein (g)	17.0
Calcium (mg)	1237.6
Iron (mg)	5.3
Sodium (mg)	1580.0
Potassium (mg)	287.6