SFRULLA

PASTRY SFRULLA

Special powdered mix to get the best sponge cake. It keeps its volume and texture even when sprinkled with soaking syrups. Also available in chocolate variant.



MODALITÀ D'USO

Sponge Cakes

Swiss roll

Sponge Cakes

Sachertorte

DETTAGLI PRODOTTO

Codice prodotto 01070102

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

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Cereals

Milk

Cross-contaminations

Eggs

Soybeans

Nuts

Mustard

INFO

Details
Special powdered mix to get the best sponge cake. It keeps its volume and texture even when sprinkled with soaking syrups. Also available in chocolate variant.

Description
mix in powder for the production of SPONGE-CAKES and specialities like PAN DI SPAGNA, SWISS ROLL, TORTA MARGHERITA, TORTA SACHER, SAVOIARDI, AFRICANI, CASSATE, ANICINI.

Denomination
semifinished product for pastry.

Directions for use
be sure the kettle and whip are free from grease.
Do not overload. The water in recipes can be subtituted by the same amount of eggs, improving softness and taste of finished products.

PROCEDURES TO FOLLOW FOR "PAN DI SPAGNA"
==========
SFRULLA_____ 1000 g
eggs_____600 g
water_____ 200 g

Whip in planetary mixer for 8-10 minutes, deposit the mix into greased and flour-dusted layer pans, approximately half full, then bake at 180-200°C.
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PROCEDURES TO FOLLOW FOR "SWISS ROLL"
==========
CLASSIC RECIPE: SFRULLA_____ 1000 g
eggs_____ 1200 g
honey or invert sugar___ 50 g

COCOA RECIPE: SFRULLA_____ 1000 g
eggs_____ 1200 g
water_____ 100 g
cocoa powder_____80-100 g
honey or invert sugar___ 50 g

Whip in planetary mixer for 8-10 minutes, deposit the mix on special oven paper in an even layer 1 cm thick, then bake at 220-230°C. Do not overbake for this will cause drying and cracking when the cake is rolled. Let cool for few minutes, cover with plastic sheets and put in refrigerator.
To prepare SWISS ROLL, wet the cake layers with liquors or syrups, then spread with jam or butter-creams or custard creams and roll up into a

snug roll leaving the edge of the roll at the center-bottom. Finish as desired with chocolate, creams, hazelnut grits, candied fruits; keep in refrigerator for a few hours before cutting.
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PROCEDURES TO FOLLOW FOR "TORTA MARGHERITA"
==========
SFRULLA_____ 1000 g
eggs_____ 600 g
water_____100 g
melted butter or margarine_ 200 g

Whip the ingredients, except butter, for 8-10 minutes, then gradually and gently incorporate the melted butter, noy very hot. Deposit into greased and flour-dusted pans, approximately half full, then bake at 180-190°C. After cooling dust with confectionery sugar or cocoa powder.
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PROCEDURES TO FOLLOW FOR "SACHER CAKE"
==========
SFRULLA_____ 1000 g
eggs_____ 600 g
water_____ 200 g
cocoa powder_____80-100 g
melted butter or margarine_ 200 g
Whip all the ingredients, except butter, for 8-10 minutes, then gradually and gently incorporate the melted butter. Deposit in greased and flour dusted pans and bake at 180-200°C. After cooling cut in two layers, wet with rhum and fill with chocolate creams or jams. Cover cake with the following special SACHER coating (at 40-50°C):
CACAO SOFT_____ 500 g
NOBEL BITTER_____ 500 g
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PROCEDURES TO FOLLOW FOR "SAVOIARDI, TORTIGLIONI, GRANELLATI" in molds.
==========
SFRULLA_____ 1000 g
eggs_____ 1200 g
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wheat flour_____ 500 g

Whip SFRULLA and eggs for 8-10 minutes, then gently incorporate the wheat flour. Bag out into the special molds for SAVOIARDI, previously greased and flour-dusted. SAVOIARDI and TORTIGLIONI must be dusted with confectionery sugar; GRANELLATI must be sprinkled with sugar grits. Bake at 210-220°C.
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PROCEDURES TO FOLLOW FOR "AFRICANI, CASSATE" on pans.
==========
SFRULLA_____ 1000 g
eggs_____ 1000 g
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wheat flour_____ 500 g

Whip SFRULLA and eggs for 8-10 minutes, then gently incorporate the wheat flour. Bag out on greased and flour-dusted pans or oven paper; give a round or oval shape. Be sure the units are of equal size. Bake at 210-220°C. The baked units will be used to prepare AFRICANI and CASSATE.
NOTE: with the dough for AFRICANI, CASSATE it is also possible to prepare SAVOIARDI, TORTIGLIONI GRANELLATI on pans (instead of molds).

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AFRICANI
========
With a sharp knife (it is better to use round or oval cutters) cut the borders of the baked units prepared as described, in order to give them unifor size and shape. Sandwich the units together with jam. Wet with sugar syrups or liqueurs and brush a thin layer of baker's jelly. Dip completely in warm chocolate fondant sugar (fondant sugar with chocolate added). Finishing can be varied dipping in fruit flavoured couvertures (lemon or orange).

CASSATE
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Cut the borders of the baked units giving them uniform size and size (use preferably a round cutter, diameter 8-9 cm). Turn over the units, dig out a sort of nest in the bottoms and fill them with whipped buttercream icing (after wetting with sugar syrups or liqueurs). Fill half of the units with regular buttercream icing (light); the other half should be filled with cocoa flavoured buttercream icing (dark). Put a candied cherry just in center of light (or dark) filled units. Sandwich the units with apposite fillings, light and dark. Allow to chill in refrigerator fo a few hours, so thet the fillings become hard, then cut the units into four equal parts. The cutting is best done by dipping a sharp knife into hot water after each cut. The cherry should result cut into four parts giving great decorating effect to CASSATE.
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PROCEDURES TO FOLLOW FOR "ANICINI BISCOTTATI"
==========
SFRULLA_____ 1000 g
eggs_____ 1000 g
aniseed essential oil_____ 10 g
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wheat flour_____ 550 g
assorted candied fruits____ 500 g

Whip the first three ingredients in planetary mixer for 8-10 minutes, then gently incorporate the chopped fruit.
Bag out in the form of long rolls on greased and flour-dusted pans or on oven paper. Egg wash and bake at 210-220°C. After cooling, cut on a diagonal angle in slices about 2 cm thick. Put the slices again into the oven to give a golden colour on both sides.

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