

# SFRULLA CHOC

PASTRY SFRULLA

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



## MODALITÀ D'USO



Sponge Cakes



Swiss roll



Sponge Cakes



Sachertorte

## DETTAGLI PRODOTTO

Codice prodotto 01070420

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals



Milk

Cross-contaminations



Eggs



Soybeans



Nuts



Mustard

INFO

**irca**  
GROUP

Extraordinary  
made simple.

**Details**

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

**Description**

mix in powder for sponge cakes and swiss Roll with chocolate in powder.

**Denomination**

semifinished product for baked pastries.

**Directions for use**

CHOCOLATE SPONGE CAKE

SFRULLA CHOC\_\_\_\_\_ 1000 g

eggs\_\_\_\_\_ 600 g

water\_\_\_\_\_ 200 g

Whip in planetary mixer for 6-8 minutes, deposit the mix into greased and flour-dusted layer pans, approximately half full, then bake at 180-200°C for 25-30 minutes.

**INSTRUCTIONS:**

To optimize the beating procedure, it is advisable to use quantities that are in proportion to the mixer bowl.

If the temperature of the eggs or water is too low, the final volume will be reduced.

The water component of the recipe can be replaced by whole eggs to further improve the soft, tasty characteristics of the finished products.



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