

PARADISO

PASTRY OTHER SPONGE CAKE MIXES

Classic sponge cake mix, the ideal for end products that boast leather-light fluffy texture, great volume and delicious taste. Also perfect to make Swiss Roll, Torta Margherita and muffins.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01070144

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals



Eggs

Cross-contaminations



Soybeans



Milk



Nuts



Mustard

INFO

Description

irca
GROUP

Extraordinary
made simple.

mix in powder for the production of sponge cake, Margherita cake and Swiss Roll. PARADISO allow to obtain sweets with an high lightness and softness.

Denomination

semifinished product for confectionery

Directions for use

Directions: to obtain the maximum whipping effect we suggest to use quantities proportionated to the planetary mixer. The water indicated in the recipes can be replaced by whole eggs, in order to further improve the softness and the taste of finished products.

SPONGE CAKE: PARADISO 1.000 grs ? whole eggs 750 grs ? water 80 grs.

Beat all the ingredients in a planetary mixer for 8-10 minutes. Deposit the mixture in greased and flour-dusted pans then bake in deck oven at 180-190°C for about 30 minutes or in ventilated rotating oven at 170-180°C for 35 minutes.



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