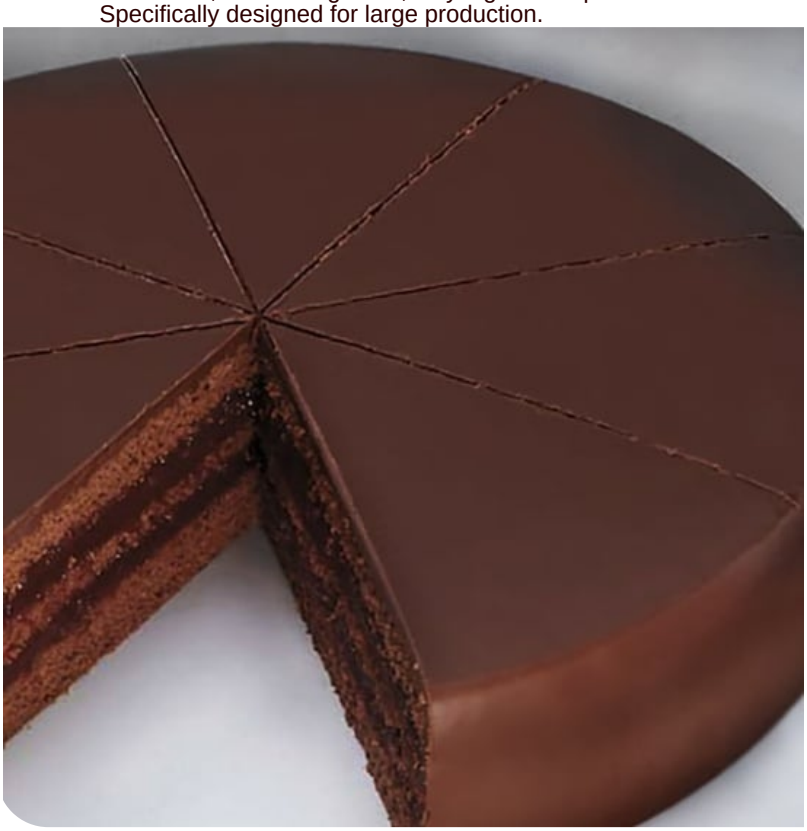
SOFFIN

PASTRY OTHER SPONGE CAKE MIXES

Concentrate mix to make classic or chocolate sponge cake, Swiss Roll, Torta Margherita, ladyfingers and plum cake. Specifically designed for large production.



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 01070103

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Cereals

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Milk

Cross-contaminations

Nuts

Eggs

Soybeans

Mustard

INFO

Denomination
semifinished product for bakery.

Directions for use
To achieve maximum whisking effect, the use of quantities in proportion to the capacity of the planetary (or egg whisk) bowl is recommended. The water indicated in the recipes given hereunder can be replaced by whole eggs. To further improve the softness and flavour of the end-products it should be preferably used weak flour, the type for cookies.

SPONGE CAKE:
SOFFIN 600 grs
flour 600 grs
sugar 800 grs
whole eggs 1.000 grs
water 400 grs
METHOD: beat all the ingredients in a planetary bowl for 8-10 minutes. Deposit the mixture in greased and flour-dusted pans then bake at 180-200°C.
SWISS ROLL:
SOFFIN 300 grs
flour 300 grs
sugar 500 grs
whole eggs 600 grs
water 200 grs
METHOD: beat all the ingredients in a planetary mixer for 8-10 minutes, then roll out the dough uniformly on oven resistant paper to half centimetre thickness, bake shortly at 220-230°C with closed valve.
MARGHERITA CAKE
SOFFIN 600 grs
flour 600 grs
sugar 800 grs
whole eggs 1.200 grs
water 200 grs
melted butter or margarine added to the beaten mixture 200 grs
METHOD: beat all the ingredients in a planetary (or eggs whisk) bowl except for the butter or margarine for 8-10 minutes; this should be melted at medium temperature and carefully added to the beaten mixture. Pour into greased and flour-dusted moulds. Bake at 180-190°C.
COCOA SPONGE CAKE FOR SACHER TART:
SOFFIN 600 grs
flour 600 grs
sugar 1.000 grs
whole eggs 1.000 grs
water 600 grs
melted butter or margarine added to the beaten mixture 400 grs
cocoa 20-22 150-200 grs
METHOD: in a planetary mixer beat all the ingredients for 10-12 minutes, except butter or margarine that, previously melted at a moderate temperature, must be gently incorporated in the whipped dough. Place in greased and flour-dusted pans then bake at 180-200°C.
PLUM CAKE
SOFFIN 400 grs
Flour 600 grs
Sugar 600 grs
Butter or margarine 400 grs
Eggs 700 grs
METHOD: whip in planetary (or eggbeater) all ingredients for 6-8 minutes. Place in greased or with oven resistant paper moulds. Bake at 180-200°C.

DOLCE VARESE
SOFFIN 600 grs
Flour 500 grs
Sugar 900 grs
Eggs 1.000 grs
Butter or margarine 1.000 grs
METHOD: beat all ingredients in planetary (or eggbeater) with heavy wires whisk for 5 minutes at medium speed; the butter or the margarine must have sof t consistency. Place in the typical moulds, greased and flour-dusted. Bake at 180-190°C.

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