BISCUIMIX

PASTRY BISCUIMIX

Complete powder mix for high-quality sponge cake and Swiss Roll. You will only have to add water, to get a fluffy and feather-light sponge, that doesn't crumble apart when cut and keeps great volume and texture when soaked in syrups.



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 01070557

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Cereals

irca GROUP Extraordinary made simple.

Eggs

Cross-contaminations

Soybeans

Milk

Nuts

Mustard

INFO

Description
mix in powder for the production of sponge cake and Swiss roll. BISCUIMIX is a complete mix which only requires water in order to obtain a soft, light sponge cake.

Denomination
semifinished product for confectionery.

Directions for use
SPONGE CAKE
BISCUIMIX g 1.000
Water g 600-650
Whip all the ingredients in a planetary mixer for 10 minutes at high speed. Put the dough in the moulds which have been previously greased and dusted with flour, then bake in a traditional oven at 180-190°C for 25-30 minutes or in a rotatory ventilated oven at 170-180°C for 30-35 minutes.
WARNING: to obtain the best result when whipping, we recommend using the right measures to suit the capacity of the planetary mixer. An excessively low temperature of the water may reduce the volume of the whipped mixture.
SWISS ROLL
RECIPE 1
BISCUIMIX g 1.000
Water g 900
Whole eggs g 300
RECIPE 2
BISCUIMIX g 1.000
Water g 600
Whole eggs g 600
Amount of whipped mixture for 60x40cm baking tins:
- thin: 400 grams of mixture
- medium: 500 grams of mixture
- thick: 600 grams of mixture
INSTRUCTIONS:
Whip all the ingredients in a planetary mixer for 8-10 minutes at high speed, spread the mixture evenly on the parchment paper, then bake for a short time at 220-230°C without opening the valve. Take out of the oven and let it cool off for a few minutes, then cover with plastic sheets of paper to avoid drying and place in a refrigerator until use.
WARNING: to obtain the best result when whipping, we recommend using the right measures to suit the capacity of the planetary mixer. An excessively low temperature of the water or of the eggs may reduce the volume of the whipped mixture.