

# **BUTTER SPONGE CAKE (PARADISO)**

Basic level
WHIPPED DOUGH

### **BUTTER SPONGE CAKE**

#### INGREDIENTS

**PARADISO** 

eggs

unsalted butter 82% fat

#### **PREPARATION**

1000g In a planetary mixer with the whisk attachment whip all the ingredients,

800-850g except for the butter, for 8-10 minutes.

 $200 {\rm g}\,$  When whipped, slowly pour the melted butter in a stream onto the whipped

mixture and combine the two.

## **Final composition**

Grease and flour the cake moulds, then cast the batter in.

Bake at 180-190°C for about 30 minutes in a deck oven or at 170-180°C for about 35 minutes in a rack fan oven.

Let cool down, then dust with BIANCANEVE PLUS.