



BUTTER SPONGE CAKE (IRCA GENOISE)

👤 Basic level

WHIPPED DOUGH

BUTTER SPONGE CAKE

IRCA GENOISE

eggs

unsalted butter 82% fat

1000g

800g

200g

In a planetary mixer with the whisk attachment whip all the ingredients, except for the butter, for 10-12 minutes.

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.

irca
GROUP

Extraordinary
made simple.