

SPONGE CAKE (SFRULLA)

Basic level

WHIPPED DOUGH

PROCEDURE

SFRULLA	1000g	Whip all the ingredients in a planetary mixer with the whisk attachment for 8-10 minutes.
eggs - at room temperature	600g	
water	200g	

FINAL COMPOSITION

Grease and flour the baking trays, then cast the batter in. Bake at 180-200°C in a conventional oven.