



SPONGE CAKE (SFRULLA)

👤 Basic level

WHIPPED DOUGH

PROCEDURE

SFRULLA

eggs - at room temperature
water

1000g
600g
200g

Whip all the ingredients in a planetary mixer with the whisk attachment for 8-10 minutes.

FINAL COMPOSITION

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