



COCOA SPONGE CAKE (PARADISO)

👤 Basic level

WHIPPED DOUGH

SPONGE CAKE MADE WITH MORELLINA

INGREDIENTS

PARADISO

eggs
water

MORELLINA

water

PREPARATION

1000g Melt MORELLINA or MORELLINA BITTER at low temperature and stir it into
750g the second dose of water (200g).
100g Whip all the remaining ingredients in a planetary mixer with the whisk
250g attachment for 8-10 minutes.
200g Pour the the MORELLINA emulsion in a stream onto the whipped mixture
and gently combine the two.

SPONGE CAKE MADE WITH IRCA CAO

INGREDIENTS

PARADISO

eggs
water

IRCA CAO

water

PREPARATION

1000g Whip all the ingredients, except for IRCA CAO (or IRCA CHOC), for 8-10
750g minutes in a planetary mixer with the whisk attachment.
100g Melt IRCA CAO (or IRCA CHOC) at low temperature and combine with the
200g second dose of water, then pour in a stream onto the whipped mixture and
200g gently combine the two.

Final composition

Grease and flour the baking trays, 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.