



# COCOA SPONGE CAKE (PARADISO)

chef 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

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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.