



# COCOA SPONGE CAKE (PARADISO)

👤 Basic level

WHIPPED DOUGH

## SPONGE CAKE MADE WITH MORELLINA

### PARADISO

eggs - at room temperature

water

MORELLINA - or MORELLINA BITTER

water

1000g

750g

100g

250g

200g

Melt MORELLINA or MORELLINA BITTER at low temperature and stir it into the second dose of water (200g).

Whip all the remaining ingredients in a planetary mixer with the whisk attachment for 8-10 minutes. Pour the the MORELLINA emulsion in a stream onto the whipped mixture and gently combine the two.

## SPONGE CAKE MADE WITH IRCA CAO

### PARADISO

eggs - at room temperature

water

IRCA CAO

water

1000g

750g

100g

200g

200g

Whip all the ingredients, except for IRCA CAO (or IRCA CHOC), for 8-10 minutes in a planetary mixer with the whisk attachment.

Melt IRCA CAO (or IRCA CHOC) at low temperature and combine with the second dose of water, then pour in a stream onto the whipped mixture and 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.

**irca**  
GROUP

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