



CHOCOLATE SPONGE CAKE

chef Basic level

WHIPPED DOUGH - BASIC PASTRY RECIPE

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INGREDIENTS

IRCA GENOISE CHOC

eggs

water

PREPARATION

1000g -Whip all the ingredients in a planetary mixer with the whisk attachment for 700g 10-12 minutes at high speed.
200g

TIPS:

- Very cold temperature of eggs and water reduce the volume of the whipped mixture: if the eggs you use are pasteurized at about 5°C, it is important to extend the whipping.
- You can replace water with eggs to further improve the characteristic of softness and flavour of the end products.

Final composition

- Grease and flour the cake moulds, then cast the batter in and fill them for 2/3 of their volume.
- Bake at 170-190°C for 25-30 minutes.
- Let cool down, then remove from mould.