

CHOCOLATE SPONGE CAKE

Basic level
WHIPPED DOUGH - BASIC PASTRY RECIPE

CHOCOLATE SPONGE CAKE RECIPE

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.

200a ADVISE:

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