



# 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.  
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  $\frac{2}{3}$  of their volume.  
-Bake at 170-190°C for 25-30 minutes.  
-Let cool down, then remove from mould.