

CHOCOLATE SPONGE CAKE

Basic level

WHIPPED DOUGH - BASIC PASTRY RECIPE

CHOCOLATE SPONGE CAKE RECIPE

IRCA GENOISE CHOC	1000g
eggs	700g
water	200g

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

TIPS:
-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.