

SPONGE CAKE (SOFTER)

WHIPPED DOUGH - BASIC PASTRY RECIPE

SPONGE CAKE RECIPE

INGREDIENTS

SOFTER

eggs

water

PREPARATION

1000g Whip all the ingredients in a planetary mixer with the whisk attachment for 600g 10-12 minutes at medium speed.

200a ADVISE:

- For best results, we recommend to measured the doses out so that they are proportionate to the volume of bowl of the planetary mixer.
- 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 180-190°C for about 30 minutes in a deck oven or at 170-180°C for about 35 minutes in rack fan oven. Let cool down, then remove from mould.