

SPONGE CAKE (SOFTER)

Basic level

WHIPPED DOUGH - BASIC PASTRY RECIPE

SPONGE CAKE RECIPE

SOFTER	1000g
eggs	600g
water	200g

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

TIPS:
- 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.