



# BUTTER SPONGE CAKE (SOFFIN)

chef Basic level

WHIPPED DOUGH - BAKED CAKE

## BUTTER SPONGE CAKE

### INGREDIENTS

#### SOFFIN

all-purpose flour

sugar

eggs

water

unsalted butter 82% fat

### PREPARATION

600g In a planetary mixer with the whisk attachment whip all the ingredients, 600g except for the butter, for 8-10 minutes.

800g When whipped, slowly pour the melted butter in a stream onto the whipped 1200g mixture and gently combine the two.

200g ADVISE:

200g - 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 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.

Bake at 180-190°C for about 30 minutes in a deck oven or at 170-180°C for about 35 minutes in a rack fan oven.

Let cool down, then unmould and dust with BIANCANEVE PLUS.