



CHOCOLATE SPONGE CAKE (SFRULLA CHOC)

chef Basic level

WHIPPED DOUGH

SPONGE CAKE

INGREDIENTS

SFRULLA CHOC

eggs

water

PREPARATION

1000g -In a planetary mixer with the whisk attachment whip all the ingredients for
600g 8-10 minutes.
200g

Final composition

-Grease and flour the baking trays, then cast the batter in.
-Bake at 180-200°C for 25-30 minutes in a conventional oven.