



CHOCOLATE SPONGE CAKE (SOFFIN)

👤 Basic level

WHIPPED DOUGH

COCOA SPONGE CAKE

SOFFIN

all-purpose flour

sugar

eggs - at room temperature

water

unsalted butter 82% fat - melted at low
temperature

CACAO IN POLVERE

600g

600g

1000g

1000g

600g

400g

150-200g

Whip all the ingredients, except for cocoa powder and melted butter, for 10-12 minutes in a planetary mixer. Mix the cocoa powder and the melted butter together. Gently combine the mixture to the whipped batter.

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.