



# CHOCOLATE SPONGE CAKE (SOFFIN)

👤 Basic level

WHIPPED DOUGH

## COCOA SPONGE CAKE

### INGREDIENTS

#### SOFFIN

all-purpose flour

sugar

eggs

water

unsalted butter 82% fat - (fusi)

#### CACAO IN POLVERE

### PREPARATION

- 600g -Whip all the ingredients, except for cocoa powder and melted butter, for 10-
- 600g 12 minutes in a planetary mixer.
- 1000g -Mix the cocoa powder and the melted butter together.
- 1000g -Gently combine the mixture to the whipped batter.
- 600g
- 400g
- 150-200g

## 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.