

CHOCOLATE SPONGE CAKE (SOFFIN)

☑ Basic levelWHIPPED DOUGH

COCOA SPONGE CAKE

PREPARATION INGREDIENTS SOFFIN 600g Whip all the ingredients, except for cocoa powder and melted butter, for 10all-purpose flour 600g 12 minutes in a planetary mixer. 1000g Mix the cocoa powder and the melted butter together. sugar 1000g Gently combine the mixture to the whipped batter. eggs water 600g unsalted butter 82% fat - (fusi) 400g CACAO IN POLVERE 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.