



BUTTER SPONGE CAKE (SFRULLA)

👤 Basic level

WHIPPED DOUGH

BUTTER SPONGE CAKE

SFRULLA

eggs

unsalted butter 82% fat

1000g

800g

200g

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

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

FINAL COMPOSITION

Grease and flour the cake moulds, then cast the batter in. Bake at 180-200°C in a conventional oven. Let cool down, then dust with BIANCANEVE PLUS.