

BUTTER SPONGE CAKE (SFRULLA)

Basic level

WHIPPED DOUGH

BUTTER SPONGE CAKE

SFRULLA	1000g	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.
eggs	800g	
unsalted butter 82% fat	200g	

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.