

BUTTER SPONGE CAKE (SFRULLA)

Basic level
WHIPPED DOUGH

BUTTER SPONGE CAKE

INGREDIENTS SFRULLA

eggs

unsalted butter 82% fat

PREPARATION

1000g In a planetary mixer with the whisk attachment whip all the ingredients,

800g except for the butter, for 8-10 minutes.

200g 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.