

SPONGE CAKE MADE WITH SVELTO

RECIPE FOR SPONGE CAKE MADE WITH EMULSIFIER

SPONGE CAKE

INGREDIENTS	PREPARATION
sugar 4000g	Whip all the ingredients in a planetary mixer with a whisk attachment for 8-
eggs 4000g	10 minutes at medium speed.
SVELTO 260g	
water 600g	
ZUCCHERO INVERTITO 200g	
VIGOR BAKING 110g	
type 0 white flour 2500g	
starch 1600g	

Final composition

Grease and flour the cake moulds. Once the mixture is well whipped, fill the cake moulds for 2/3 of their volume. Bake at 190-200°C for 25-30 minutes.