

SPONGE CAKE MADE WITH SVELTO

Basic level

RECIPE FOR SPONGE CAKE MADE WITH EMULSIFIER

SPONGE CAKE

sugar	4000g
eggs	4000g
SVELTO	260g
water	600g
ZUCCHERO INVERTITO	200g
VIGOR BAKING	110g
type 0 white flour	2500g
starch	1600g

Whip all the ingredients in a planetary mixer with a whisk attachment for 8-10 minutes at medium speed.

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.

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