



# CHOCOLATE WAN-TON

chef Basic level

## VICTORIA SPONGE

### INGREDIENTS

#### IRCA GENOISE

eggs

unsalted butter 82% fat

honey

### PREPARATION

500g Beat all the ingredients together in a mixer at medium speed for 10-12 minutes, spread on a tray with baking paper, at 1 cm. high, then bake for a brief time at 180-200°C with the valve closed. When cold cut in small oval, 40g slightly carved in the center.