



SPONGE CAKE MADE WITH SVELTO

RECIPE FOR SPONGE CAKE MADE WITH EMULSIFIER

DIFFICULTY LEVEL



SPONGE CAKE

INGREDIENTS

SUGAR	g 4000
EGGS	g 4000
SVELTO	g 260
WATER	g 600
ZUCCHERO INVERTITO	g 200
VIGOR BAKING	g 110
TYPE 0 WHITE FLOUR	g 2500
STARCH	g 1600

PREPARATION

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.