



BUTTER SPONGE CAKE (IRCA GENOISE)

WHIPPED DOUGH

DIFFICULTY LEVEL



BUTTER SPONGE CAKE

INGREDIENTS

IRCA GENOISE

g 1000

EGGS - AT ROOM TEMPERATURE

g 800

UNSALTED BUTTER 82% FAT - MELTED AT LOW TEMPERATURE

g 200

PREPARATION

In a planetary mixer with the whisk attachment whip all the ingredients, except for the butter, for 10-12 minutes.

When whipped, slowly pour the melted butter in a stream onto the whipped mixture and combine the two.

DECORATION

INGREDIENTS

BIANCANEVE PLUS

To Taste

FINAL COMPOSITION

Grease and flour the cake moulds, then cast the batter in.

Bake at 180-190°C for about 30 minutes in a deck oven or at 170-180°C for about 35 minutes in a rack fan oven.

Let cool down, then dust with BIANCANEVE PLUS.