



CHOCOLATE SPONGE CAKE

WHIPPED DOUGH - BASIC PASTRY RECIPE

DIFFICULTY LEVEL



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INGREDIENTS

IRCA GENOISE CHOC

EGGS - AT ROOM TEMPERATURE

WATER

g 1000

g 700

g 200

PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment for 10-12 minutes at high speed.

ADVISE:

- Very cold temperature of eggs and water reduce the volume of the whipped mixture: if the eggs you use are pasteusized at about 5°C, it is important to extend the whipping.
- You can replace water with eggs to further improve the characteristic of softness and flavour of the end products.

FINAL COMPOSITION

Grease and flour the cake moulds, then cast the batter in and fill them for 2/3 of their volume.

Bake at 170-190°C for 25-30 minutes.

Let cool down, then remove from mould.