



GLUTEN-FREE CHOCOLATE SPONGE CAKE MADE WITH IRCA CHOC

BASIC RECIPE FOR GLUTEN-FREE COCOA SPONGE LAYERS

DIFFICULTY LEVEL



COCOA WHIPPED MIXTURE

INGREDIENTS

IRCA GENOISE GLUTEN FREE

EGGS - AT 22°C

WATER - AT 22°C

IRCA CHOC - HEATED TO 30°C

g 1000

g 800

g 400

g 200

PREPARATION

In a planetary mixer with the whisk attachment, mix water, eggs and IRCA GENOISE

GLUTEN FREE at low speed for one minute.

Then, beat at medium speed for 15 minutes.

When nearly finished, add IRCA CHOC and keep on whipping until well combined.

FINAL COMPOSITION

Grease and flour the cake moulds, then cast the whipped mixture inside, filling them for 2/3 of their volume. Bake at 180-190°C for 25-30 minutes.

AMBASSADOR'S TIPS

We recommend to use doses that are proportionate to the volume of the planetary mixer's bowl.