



## BISCUIMIX 10

Complete powder mix for high-quality sponge cake and Swiss Roll. You will only have to add water, to get a fluffy and feather-light sponge, that doesn't crumble apart when cut and keeps great volume and texture when soaked in syrups.

### PRODUCT DETAILS

COD 01070557

CLAIMS

### DIRECTIONS FOR USE

#### SPONGE CAKE

BISCUIMIX g 1.000

Water g 600-650

Whip all the ingredients in a planetary mixer for 10 minutes at high speed. Put the dough in the moulds which have been previously greased and dusted with flour, then bake in a traditional oven at 180-190°C for 25-30 minutes or in a rotatory ventilated oven at 170-180°C for 30-35 minutes.

**WARNING:** to obtain the best result when whipping, we recommend using the right measures to suit the capacity of the planetary mixer. An excessively low temperature of the water may reduce the volume of the whipped mixture.

#### SWISS ROLL

##### RECIPE 1

BISCUIMIX g 1.000

Water g 900

Whole eggs g 300

##### RECIPE 2

BISCUIMIX g 1.000

Water g 600

Whole eggs g 600

Amount of whipped mixture for 60x40cm baking tins:

- thin: 400 grams of mixture

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



- medium: 500 grams of mixture
- thick: 600 grams of mixture

#### INSTRUCTIONS:

Whip all the ingredients in a planetary mixer for 8-10 minutes at high speed, spread the mixture evenly on the parchment paper, then bake for a short time at 220-230°C without opening the valve. Take out of the oven and let it cool off for a few minutes, then cover with plastic sheets of paper to avoid drying and place in a refrigerator until use.

**WARNING:** to obtain the best result when whipping, we recommend using the right measures to suit the capacity of the planetary mixer. An excessively low temperature of the water or of the eggs may reduce the volume of the whipped mixture.

#### TECHNICAL DENOMINATION

semifinished product for confectionery.