



## CHOCOLATE SPONGE CAKE (SFRULLA CHOC)

### WHIPPED DOUGH

#### DIFFICULTY LEVEL



#### SPONGE CAKE

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##### INGREDIENTS

SFRULLA CHOC

EGGS - AT ROOM TEMPERATURE

WATER

g 1000

g 600

g 200

##### PREPARATION

In a planetary mixer with the whisk attachment whip all the ingredients for 8-10 minutes.

##### FINAL COMPOSITION

Grease and flour the baking trays, then cast the batter in.

Bake at 180-200°C for 25-30 minutes in a conventional oven.