



CHOCOLATE FLAVOURED BUTTER SPONGE CAKE

WHIPPED DOUGH

DIFFICULTY LEVEL



BUTTER SPONGE CAKE

INGREDIENTS

SFRULLA CHOC	g 1000
EGGS - AT ROOM TEMPERATURE	g 600
WATER	g 100
UNSALTED BUTTER 82% FAT - MELTED AT LOW TEMPERATURE	g 150

PREPARATION

In a planetary mixer with the whisk attachment whip all the ingredients, except for the butter, for 8-10 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
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FINAL COMPOSITION

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

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

Let cool down, then dust with BIANCANEVE PLUS.