



COCOA SPONGE CAKE (SOFTER)

WHIPPED DOUGH - BASIC PASTRY RECIPE

DIFFICULTY LEVEL



COCOA SPONGE CAKE RECIPE

INGREDIENTS

SOFTER
EGGS - AT ROOM TEMPERATURE
WATER - AT ROOM TEMPERATURE
CACAO IN POLVERE - 22-24
UNSALTED BUTTER 82% FAT - MELTED

g 1000
g 600
g 200
g 80-100
g 200

PREPARATION

Whip all the ingredients, except for cocoa and butter, in a planetary mixer with the whisk attachment for 10-12 minutes.

Meanwhile, melt the butter at moderate temperature, then stir cocoa powder in using a whisk, until well combined.

Combine the two mixture in a planetary mixer by mixing at low speed for a few seconds.

ADVISE:

- For best results, we recommend to measure the doses out so that they are proportionate to the volume of bowl of the planetary mixer.
- Very cold temperature of eggs and water reduce the volume of the whipped mixture: if the eggs you use are pasteurized 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 180-190°C for about 30 minutes in a deck oven or at 170-180°C for about 35 minutes in rack fan oven.

Let cool down, then remove from mould.

AMBASSADOR'S TIPS

If you prefer, you can replace the whole dose of butter with margarine.