



BUTTER SPONGE CAKE WITH COCOA FLAVOUR

WHIPPED DOUGH - BAKED CAKE

DIFFICULTY LEVEL   

COCOA FLAVOURED SPONGE CAKE MADE WITH SEED OIL

INGREDIENTS		PREPARATION
ALICE'S CHOCO CAKE	g 2000	In a planetary mixer with the thick-wire whisk or the paddle attachment whip all the ingredients at medium speed for 5 minutes.
SEED OIL	g 800	
WATER	g 800	

COCOA FLAVOURED SPONGE CAKE MADE WITH BUTTER

INGREDIENTS		PREPARATION
ALICE'S CHOCO CAKE	g 2000	In a planetary mixer with the thick-wire whisk or the paddle attachment whip all the ingredients at medium speed for 5 minutes.
UNSALTED BUTTER 82% FAT - SOFTENED	g 750	
WATER	g 750	

DECORATION

INGREDIENTS	
BIANCANEVE PLUS	To Taste

FINAL COMPOSITION

Grease and flour the cake moulds, then cast the batter 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 a rack fan oven.

Let cool down, then unmould and dust with BIANCANEVE PLUS.

AMBASSADOR'S TIPS

You can replace the whole dose of butter with margarine.