



BISCUIMIX CHOC 10

Complete powder mix for high-quality chocolate 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 01070589

CLAIMS

DIRECTIONS FOR USE

SPONGE CAKE

BISCUIMIX CHOC ___ g 1000
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 RECIPE 2

BISCUIMIX CHOC ___ g 1000 BISCUIMIX CHOC ___ g 1000
Water _____ g 600 Water _____ g 900
Whole eggs _____ g 600 Whole eggs _____ g 300

Amount of whipped mixture for 60x40cm baking tins:

- thin: 400 grams of mixture
- 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

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS



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.