



## IRCA GENOISE CHOC 10

Chocolate sponge cake special mix. Very soft, tender and flexible, it doesn't crumble apart and it keeps its volume and texture when sprinkled with soaking syrups. Perfect to make mousse rolls and swiss rolls. Also available in classic or gluten-free versions.

### PRODUCT DETAILS

COD 01070765

CLAIMS

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



### DIRECTIONS FOR USE

#### SPONGE CAKE

IRCA GENOISE CHOC \_\_\_\_\_ 1000 g

eggs \_\_\_\_\_ 700 g

water \_\_\_\_\_ 200 g

Whip in planetary mixer for 10-12 minutes, deposit the mix into greased and flour-dusted layer pans, approximately half full, then bake at 170-190°C for 25-30 minutes.

To optimize the beating procedure, it is advisable to use quantities that are in proportion to the mixer bowl.

If the temperature of the eggs or water is too low, the final volume will be reduced.

The water component of the recipe can be replaced by whole eggs to further improve the soft, tasty characteristics of the finished products.

### TECHNICAL DENOMINATION

semifinished product for baked pastries.