PARADISO 10

Classic sponge cake mix, the ideal for end products that boast leather-light fluffy texture, great volume and delicious taste. Also perfect to make Swiss Roll, Torta Margherita and muffins.

PRODUCT DETAILS

COD 01070144

CLAIMS

ALLERGENS / CONTAMINATIONS

ALLERGENS

CONTAMINATIONS

DIRECTIONS FOR USE

Directions: to obtain the maximum whipping effect we suggest to use quantities proportionated to the planetary mixer. The water indicated in the recipes can be replaced by whole eggs, in order to further improve the softness and the taste of finished products.
SPONGE CAKE: PARADISO 1.000 grs whole eggs 750 grs water 80 grs.
Beat all the ingredients in a planetary mixer for 8-10 minutes. Deposit the mixture in greased and flour-dusted pans then bake in deck oven at 180-190°C for about 30 minutes or in ventilated rotating oven at 170-180°C for 35 minutes.

TECHNICAL DENOMINATION

semifinished product for confectionery