



SFRULLA CHOC 10

Special powdered mix to get the best chocolate sponge cake. It keeps its volume and texture even when sprinkled with soaking syrups. Also available in classic version.

PRODUCT DETAILS

COD 01070420

CLAIMS

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS



DIRECTIONS FOR USE

CHOCOLATE SPONGE CAKE

SFRULLA CHOC _____ 1000 g

eggs _____ 600 g

water _____ 200 g

Whip in planetary mixer for 6-8 minutes, deposit the mix into greased and flour-dusted layer pans, approximately half full, then bake at 180-200°C for 25-30 minutes.

INSTRUCTIONS:

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.