



COCOA SPONGE CAKE (PARADISO)

WHIPPED DOUGH

DIFFICULTY LEVEL



SPONGE CAKE MADE WITH MORELLINA

INGREDIENTS

PARADISO
EGGS - AT ROOM TEMPERATURE
WATER
MORELLINA - OR MORELLINA BITTER
WATER

g 1000
g 750
g 100
g 250
g 200

PREPARATION

Melt MORELLINA or MORELLINA BITTER at low temperature and stir it into the second dose of water (200g).
Whip all the remaining ingredients in a planetary mixer with the whisk attachment for 8-10 minutes.
Pour the the MORELLINA emulsion in a stream onto the whipped mixture and gently combine the two.

SPONGE CAKE MADE WITH IRCA CAO

INGREDIENTS

PARADISO
EGGS - AT ROOM TEMPERATURE
WATER
IRCA CAO
WATER

g 1000
g 750
g 100
g 200
g 200

PREPARATION

Whip all the ingredients, except for IRCA CAO (or IRCA CHOC), for 8-10 minutes in a planetary mixer with the whisk attachment.
Melt IRCA CAO (or IRCA CHOC) at low temperature and combine with the second dose of water, then pour in a stream onto the whipped mixture and gently combine the two.

FINAL COMPOSITION

Grease and flour the baking trays, then cast the batter in.

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.