



# CHOCOLATE FLAVOURED BUTTER SPONGE CAKE

## WHIPPED DOUGH

### DIFFICULTY LEVEL



## BUTTER SPONGE CAKE

### INGREDIENTS

SFRULLA CHOC

EGGS - AT ROOM TEMPERATURE

WATER

UNSALTED BUTTER 82% FAT - MELTED AT LOW TEMPERATURE

g 1000

g 600

g 100

g 150

### PREPARATION

In a planetary mixer with the whisk attachment whip all the ingredients, except for the butter, for 8-10 minutes.

When whipped, slowly pour the melted butter in a stream onto the whipped mixture and combine the two.

## DECORATION

### INGREDIENTS

BIANCANEVE PLUS

To Taste

### FINAL COMPOSITION

Grease and flour the cake moulds, then cast the batter in.

Bake at 180-200°C for 25-30 minutes in a conventional oven.

Let cool down, then dust with BIANCANEVE PLUS.