



## COCOA SPONGE CAKE (SOFTER)

### WHIPPED DOUGH - BASIC PASTRY RECIPE

#### DIFFICULTY LEVEL



#### COCOA SPONGE CAKE RECIPE

##### INGREDIENTS

SOFTER  
EGGS - AT ROOM TEMPERATURE  
WATER - AT ROOM TEMPERATURE  
CACAO IN POLVERE - 22-24  
UNSALTED BUTTER 82% FAT - MELTED

g 1000  
g 600  
g 200  
g 80-100  
g 200

##### PREPARATION

Whip all the ingredients, except for cocoa and butter, in a planetary mixer with the whisk attachment for 10-12 minutes.

Meanwhile, melt the butter at moderate temperature, then stir cocoa powder in using a whisk, until well combined.

Combine the two mixture in a planetary mixer by mixing at low speed for a few seconds.

##### ADVISE:

- For best results, we recommend to measure the doses out so that they are proportionate to the volume of bowl of the planetary mixer.
- Very cold temperature of eggs and water reduce the volume of the whipped mixture: if the eggs you use are pasteurized at about 5°C, it is important to extend the whipping.
- You can replace water with eggs to further improve the characteristic of softness and flavour of the end products.

##### FINAL COMPOSITION

Grease and flour the cake moulds, then cast the batter in and fill them for 2/3 of their volume.

Bake at 180-190°C for about 30 minutes in a deck oven or at 170-180°C for about 35 minutes in rack fan oven.

Let cool down, then remove from mould.

#### AMBASSADOR'S TIPS

If you prefer, you can replace the whole dose of butter with margarine.