



SPONGE CAKE (SOFTER)

WHIPPED DOUGH - BASIC PASTRY RECIPE

DIFFICULTY LEVEL



SPONGE CAKE RECIPE

INGREDIENTS

- SOFTER
- EGGS - AT ROOM TEMPERATURE
- WATER - AT ROOM TEMPERATURE

- g 1000
- g 600
- g 200

PREPARATION

- Whip all the ingredients in a planetary mixer with the whisk attachment for 10-12 minutes at medium speed.
- ADVISE:
- For best results, we recommend to measured 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 pasteusized 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.