



BUTTER SPONGE CAKE (SOFTER)

WHIPPED DOUGH - BAKED CAKE

DIFFICULTY LEVEL   

BUTTER SPONGE CAKE

INGREDIENTS

- SOFTER
- EGGS - AT ROOM TEMPERATURE
- WATER
- UNSALTED BUTTER 82% FAT - AT ROOM TEMPERATURE

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

PREPARATION

In a planetary mixer with the whisk attachment whip all the ingredients, except for the butter, for 10-12 minutes.

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

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 chararacteristic of softness and flavour of the end products.

DECORATION

INGREDIENTS

- BIANCANEVE PLUS
- To Taste

FINAL COMPOSITION

Grease and flour the cake moulds, 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.

Let cool down, then unmould and dust with BIANCANEVE PLUS.

AMBASSADOR'S TIPS

You can add zest from oranges or lemons to the whipped mixture to give it a great flavour.

You can also replace the whole dose of butter with margarine.