



# BUTTER SPONGE CAKE (BISCUIMIX)

## WHIPPED DOUGH - BAKED CAKE

**DIFFICULTY LEVEL**   

### STEP 1

#### INGREDIENTS

BISCUIMIX  
WATER - AT ROOM TEMPERATURE  
UNSALTED BUTTER 82% FAT - MELTED AT LOW TEMPERATURE

g 1000  
g 600  
g 200

#### PREPARATION

In a planetary mixer with the whisk attachment whip all the ingredients, except for the butter, for about 10 minutes at medium-high speed.

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

ADVISE AND WARNING:

- 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 water reduce the volume of the whipped mixture.

### STEP 2

#### INGREDIENTS

BIANCANEVE PLUS

To Taste

#### FINAL COMPOSITION

Grease and flour the cake moulds, then cast the batter 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 a rack fan oven.

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

#### AMBASSADOR'S TIPS

You can replace the whole dose of butter with margarine.