



## CHOCOLATE SPONGE CAKE

### WHIPPED DOUGH - BASIC PASTRY RECIPE

**DIFFICULTY LEVEL**



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##### INGREDIENTS

IRCA GENOISE CHOC

EGGS - AT ROOM TEMPERATURE

WATER

g 1000

g 700

g 200

##### PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment for 10-12 minutes at high speed.

ADVISE:

- 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 170-190°C for 25-30 minutes.

Let cool down, then remove from mould.