



# GLUTEN-FREE CHOCOLATE SPONGE CAKE MADE WITH CACAO IN POLVERE

## BASIC RECIPE FOR GLUTEN-FREE COCOA SPONGE LAYERS

**DIFFICULTY LEVEL**



### COCOA WHIPPED MIXTURE

#### INGREDIENTS

IRCA GENOISE GLUTEN FREE

EGGS - AT 22°C

WATER - AT 22°C

CACAO IN POLVERE

UNSALTED BUTTER 82% FAT - MELTED AT LOW TEMPERATURE

g 1000

g 800

g 200

g 90

g 200

#### PREPARATION

In a planetary mixer with the whisk attachment, mix water, eggs and IRCA GENOISE GLUTEN

FREE at low speed for one minute.

Then, beat at medium speed for 15 minutes.

In a separate bowl, mix CACAO IN POLVERE with the melted butter.

Once the first mixture is whipped, the two mixture shall be combined by hand.

#### FINAL COMPOSITION

Grease and flour the cake moulds, then cast the whipped mixture inside, filling them for 2/3 of their volume. Bake at 180-190°C for 25-30 minutes.

#### AMBASSADOR'S TIPS

We recommend to use doses that are proportionate to the volume of the planetary mixer's bowl.