



## SOFTER 10

Special mix, perfect to make classic or chocolate sponge cake, Swiss Roll and Torta Margherita. Recommended for baking in fan rack oven.

### PRODUCT DETAILS

COD 01070106

CLAIMS

### DIRECTIONS FOR USE

so as to obtain the maximum growing effect, it is advisable to use quantities proportioned to the capacity of the planetary mixer (or cake mixer). The water in the below recipes can be substituted with eggs in order to further improve the softness and taste of finished products.

ATTENTION: a very cold temperature of eggs and water reduces the volume of the whipped batter.

"PAN DI SPAGNA"

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SOFTER \_\_\_\_\_ 1000 g  
eggs \_\_\_\_\_ 600 g  
water \_\_\_\_\_ 200 g

Whip in planetary mixer for 10-12 minutes at high speed, deposit the mix into greased and flour-dusted layer pans, then bake at 170-190°C for 30 minutes.

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"SWISS ROLL"

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SOFTER \_\_\_\_\_ 1000 g  
eggs \_\_\_\_\_ 1200 g  
sugar \_\_\_\_\_ 100 g

Whip in planetary mixer all ingredients at medium speed for 10-12 minutes, deposit the mix on special oven paper in an even layer 0.5 cm thick, then bake for short time at 200-

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



220°C with closed valve. Let cool for few minutes, cover with plastic sheets and put in refrigerator.

To prepare SWISS ROLL overturn the paste sheet, wet the cake layers with liquors or syrups, then spread with creams (butter-creams, ganache-creams or fruit jam). Roll up and finish with chocolate, creams, hazelnut grits, candied fruits. Keep in refrigerator for a few hours before cutting.

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#### "TORTA MARGHERITA"

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SOFTER\_\_\_\_\_ 1000 g

eggs\_\_\_\_\_ 600 g

water\_\_\_\_\_ 100 g

melted butter or margarine\_ 200 g

In planetary mixer whip SOFTER, eggs and water for 10-12 minutes at medium speed; then gradually and gently incorporate the melted butter or margarine, not very hot. Deposit into greased and flour-dusted pans then bake at 170-190°C for 25-30 minutes. After cooling dust with BIANCANEVE or HAPPYCAO using the preferred decorating mask.

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#### "PAN DI SPAGNA AL CACAO"

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SOFTER\_\_\_\_\_ 1000 g

eggs\_\_\_\_\_ 600 g

water\_\_\_\_\_ 200 g

cacao 22/24\_\_\_\_\_ 80/100 g

melted butter or margarine\_\_ 200 g

Whip SOFTER, eggs and water in planetary mixer for 10-12 minutes at medium speed. Melt the butter or margarine, add cocoa and deposit in the whipped batter, mixing for a few seconds at low speed.

Deposit into greased and flour-dusted layer pans, then bake at 170-190°C for 25-30 minutes.

#### TECHNICAL DENOMINATION

semifinished product for bakery.