

COCOA SPONGE CAKE (PARADISO)

WHIPPED DOUGH

DIFFICULTY LEVEL





SPONGE CAKE MADE WITH MORELLINA

INGREDIENTS		PREPARATION
PARADISO	g 1000	Melt MORELLINA or MORELLINA BITTER at low temperature and stir it into the second dose of
EGGS - AT ROOM TEMPERATURE	g 750	water (200g).
WATER	g 100	Whip all the remaining ingredients in a planetary mixer with the whisk attachment for 8-10
MORELLINA - OR MORELLINA BITTER	g 250	minutes.
WATER	g 200	Pour the the MORELLINA emulsion in a stream onto the whipped mixture and gently combine
		the two.

SPONGE CAKE MADE WITH IRCA CAO

INGREDIENTS		PREPARATION
PARADISO	g 1000	Whip all the ingredients, except for IRCA CAO (or IRCA CHOC), for 8-10 minutes in a planetary
EGGS - AT ROOM TEMPERATURE	g 750	mixer with the whisk attachment.
WATER	g 100	Melt IRCA CAO (or IRCA CHOC) at low temperature and combine with the second dose of
IRCA CAO	g 200	water, then pour in a stream onto the whipped mixture and gently combine the two.
WATER	g 200	



FINAL COMPOSITION

Grease and flour the baking trays, 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.

