



## COCOA SPONGE CAKE (PARADISO)

### WHIPPED DOUGH

DIFFICULTY LEVEL



#### SPONGE CAKE MADE WITH MORELLINA

##### INGREDIENTS

PARADISO  
EGGS - AT ROOM TEMPERATURE  
WATER  
MORELLINA - OR MORELLINA BITTER  
WATER

g 1000  
g 750  
g 100  
g 250  
g 200

##### PREPARATION

Melt MORELLINA or MORELLINA BITTER at low temperature and stir it into the second dose of water (200g).  
Whip all the remaining ingredients in a planetary mixer with the whisk attachment for 8-10 minutes.  
Pour the the MORELLINA emulsion in a stream onto the whipped mixture and gently combine the two.

#### SPONGE CAKE MADE WITH IRCA CAO

##### INGREDIENTS

PARADISO  
EGGS - AT ROOM TEMPERATURE  
WATER  
IRCA CAO  
WATER

g 1000  
g 750  
g 100  
g 200  
g 200

##### PREPARATION

Whip all the ingredients, except for IRCA CAO (or IRCA CHOC), for 8-10 minutes in a planetary mixer with the whisk attachment.  
Melt IRCA CAO (or IRCA CHOC) at low temperature and combine with the second dose of water, then pour in a stream onto the whipped mixture and gently combine the two.

## 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.