

BUTTER SPONGE CAKE (SFRULLA)

WHIPPED DOUGH

DIFFICULTY LEVEL B B B





BUTTER SPONGE CAKE

| INGREDIENTS | | PREPARATION |
|---|--------|---|
| SFRULLA | g 1000 | In a planetary mixer with the whisk attachment whip all the ingredients, except for the butter, for |
| EGGS - AT ROOM TEMPERATURE | g 800 | 8-10 minutes. |
| UNSALTED BUTTER 82% FAT - MELTED AT LOW TEMPERATURE | g 200 | When whipped, slowly pour the melted butter in a stream onto the whipped mixture and combine |
| | | the two. |

DECORATION

INGREDIENTS

To Taste BIANCANEVE PLUS

FINAL COMPOSITION

Grease and flour the cake moulds, then cast the batter in. Bake at 180-200°C in a conventional oven.

Let cool down, then dust with BIANCANEVE PLUS.

