

## **CHOCOLATE SPONGE CAKE (SFRULLA CHOC)**

## WHIPPED DOUGH

DIFFICULTY LEVEL B B





## **SPONGE CAKE**

INGREDIENTS		PREPARATION
SFRULLA CHOC	g 1000	In a planetary mixer with the whisk attachment whip all the ingredients for 8-10 minutes.
EGGS - AT ROOM TEMPERATURE	g 600	
WATER	g 200	

## FINAL COMPOSITION

Grease and flour the baking trays, then cast the batter in.

Bake at 180-200°C for 25-30 minutes in a conventional oven.

