



## CHOCOLATE SPONGE CAKE (SFRULLA CHOC)

### WHIPPED DOUGH

DIFFICULTY LEVEL



### SPONGE CAKE

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#### INGREDIENTS

SFRULLA CHOC

g 1000

EGGS - AT ROOM TEMPERATURE

g 600

WATER

g 200

#### PREPARATION

In a planetary mixer with the whisk attachment whip all the ingredients for 8-10 minutes.

#### 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.