



CHOCOLATE FLAVOURED BUTTER SPONGE CAKE

WHIPPED DOUGH

DIFFICULTY LEVEL



BUTTER SPONGE CAKE

INGREDIENTS

SFRULLA CHOC
EGGS - AT ROOM TEMPERATURE
WATER
UNSALTED BUTTER 82% FAT - MELTED AT LOW TEMPERATURE

g 1000
g 600
g 100
g 150

PREPARATION

In a planetary mixer with the whisk attachment whip all the ingredients, except for the butter, for 8-10 minutes.
When whipped, slowly pour the melted butter in a stream onto the whipped mixture and combine the two.

DECORATION

INGREDIENTS

BIANCANEVE PLUS To Taste

FINAL COMPOSITION

Grease and flour the cake moulds, then cast the batter in.
Bake at 180-200°C for 25-30 minutes in a conventional oven.
Let cool down, then dust with BIANCANEVE PLUS.