



## CHOCOLATE FLAVOURED BUTTER SPONGE CAKE

### WHIPPED DOUGH

DIFFICULTY LEVEL



### BUTTER SPONGE CAKE

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#### 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

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#### 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.