



## CHOCOLATE SPONGE CAKE (SOFFIN)

### WHIPPED DOUGH

DIFFICULTY LEVEL



### COCOA SPONGE CAKE

---

#### INGREDIENTS

SOFFIN	g 600
ALL-PURPOSE FLOUR	g 600
SUGAR	g 1000
EGGS - AT ROOM TEMPERATURE	g 1000
WATER	g 600
UNSALTED BUTTER 82% FAT - MELTED AT LOW TEMPERATURE	g 400
CACAO IN POLVERE	g 150-200

#### PREPARATION

Whip all the ingredients, except for cocoa powder and melted butter, for 10-12 minutes in a planetary mixer.

Mix the cocoa powder and the melted butter together.

Gently combine the mixture to the whipped batter.

#### 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.