



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.