



BUTTER SPONGE CAKE (SOFTER)

WHIPPED DOUGH - BAKED CAKE

DIFFICULTY LEVEL



BUTTER SPONGE CAKE

INGREDIENTS

SOFTER
EGGS - AT ROOM TEMPERATURE
WATER
UNSALTED BUTTER 82% FAT - AT ROOM TEMPERATURE

PREPARATION

g 1000 In a planetary mixer with the whisk attachment whip all the ingredients, except for the butter, for
g 600 10-12 minutes.
g 100 When whipped, slowly pour the melted butter in a stream onto the whipped mixture and gently
g 200 combine the two.

ADVISE:

- For best results, we recommend to measured the doses out so that they are proportionate to the volume of bowl of the planetary mixer.
- Very cold temperature of eggs and water reduce the volume of the whipped mixture: if the eggs you use are pasteusized at about 5°C, it is important to extend the whipping.
- You can replace water with eggs to further improve the characteristic of softness and flavour of the end products.

DECORATION

INGREDIENTS

BIANCANEVE PLUS

To Taste

FINAL COMPOSITION

Grease and flour the cake moulds, then cast the batter in.

Bake at 180-190°C for about 30 minutes in a deck oven or at 170-180°C for about 35 minutes in a rack fan oven.

Let cool down, then unmould and dust with BIANCANEVE PLUS.

AMBASSADOR'S TIPS

You can add zest from oranges or lemons to the whipped mixture to give it a great flavour.

You can also replace the whole dose of butter with margarine.