



SPONGE CAKE MADE WITH SVELTO

RECIPE FOR SPONGE CAKE MADE WITH EMULSIFIER

DIFFICULTY LEVEL



SPONGE CAKE

INGREDIENTS

| | |
|--------------------|--------|
| SUGAR | g 4000 |
| EGGS | g 4000 |
| SVELTO | g 260 |
| WATER | g 600 |
| ZUCCHERO INVERTITO | g 200 |
| VIGOR BAKING | g 110 |
| TYPE 0 WHITE FLOUR | g 2500 |
| STARCH | g 1600 |

PREPARATION

Whip all the ingredients in a planetary mixer with a whisk attachment for 8-10 minutes at medium speed.

FINAL COMPOSITION

Grease and flour the cake moulds. Once the mixture is well whipped, fill the cake moulds for 2/3 of their volume.

Bake at 190-200°C for 25-30 minutes.