

# GLUTEN-FREE CHOCOLATE SPONGE CAKE MADE WITH IRCA CHOC

## BASIC RECIPE FOR GLUTEN-FREE COCOA SPONGE LAYERS

DIFFICULTY LEVEL B B B







## **COCOA WHIPPED MIXTURE**

INGREDIENTS		PREPARATION
IRCA GENOISE GLUTEN FREE	g 1000	In a planetary mixer with the whisk attachment, mix water, eggs and IRCA GENOISE GLUTEN
EGGS - AT 22°C	g 800	FREE at low speed for one minute.
WATER - AT 22°C	g 400	Then, beat at medium speed for 15 minutes.
IRCA CHOC - HEATED TO 30°C	g 200	When nearly finished, add IRCA CHOC and keep on whipping until well combined.

### FINAL COMPOSITION

Grease and flour the cake moulds, then cast the whipped mixture inside, filling them for 2/3 of their volume. Bake at 180-190°C for 25-30 minutes.

## AMBASSADOR'S TIPS

We recommend to use doses that are proportionate to the volume of the planetary mixer's bowl.

