



## GLUTEN-FREE CHOCOLATE SPONGE CAKE MADE WITH CACAO IN POLVERE

### BASIC RECIPE FOR GLUTEN-FREE COCOA SPONGE LAYERS

DIFFICULTY LEVEL



#### COCOA WHIPPED MIXTURE

##### INGREDIENTS

IRCA GENOISE GLUTEN FREE  
EGGS - AT 22°C  
WATER - AT 22°C  
CACAO IN POLVERE  
UNSALTED BUTTER 82% FAT - MELTED AT LOW TEMPERATURE

##### PREPARATION

g 1000 In a planetary mixer with the whisk attachment, mix water, eggs and IRCA GENOISE GLUTEN  
g 800 FREE at low speed for one minute.  
g 200 Then, beat at medium speed for 15 minutes.  
g 90 In a separate bowl, mix CACAO IN POLVERE with the melted butter.  
g 200 Once the first mixture is whipped, the two mixture shall be combined by hand.

##### 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.