

CHOCOLATE SPONGE

INGREDIENTS

Group 1

Ingredient	KG
PETTINA CHOCOLATE SPONGE MIX COMPLETE	1.000
Eggs	1.000
Water	0.250
Total Weight:	2.250

Group 2

Ingredient	KG
Vegetable Oil	0.250
Total Weight:	0.250

METHOD

1. Using whisk, place Group 1 in mixing bowl.
2. Whisk approximately 1 minute on 1st speed.
3. Whisk further for 7 minutes on 3rd speed.
4. Blend in Group 2 for 1 minute on 1st speed.
5. Deposit 350 g into greased cake mould.
6. Bake at 180±5°C for 30 minutes.



CATEGORY

Cakes, Muffins & Sponge
Products