



DISPLAY CONDITIONS

Ambient



CATEGORY

Cakes, Muffins & Sponge
Products, Other Products



OCCASION

Afternoon Tea, Summer



FINISHED PRODUCT

Dessert, Sponge



ESPRESSO CHIFFON

INGREDIENTS

Group Espresso Chiffon Batter

Ingredient	KG
<u>PETTINA SPONGE MIX COMPLETE</u>	1.000
Eggs	1.400
Water	0.250
Ovalett Special	0.060
Oil	0.250
<u>APITO EXPRESSO PASTE</u>	0.060
Total Weight:	3.020

METHOD

1. Whisk ingredients (Petina Sponge Mix Complete, eggs, water and Ovalett Special) on high speed for 2 mins.
2. Add in oil and Apito Espresso Paste then turn to low speed and whisk for 1 min.
3. Deposit batter into a 9" chiffon mold (450g).
4. Bake at 210°C for 25mins.