



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Cake, Sponge

CHOCOLATE SPONGE

INGREDIENTS

Group 1

Ingredient
Sponge Mix Complete
Water

KG
1.000
0.570
Total Weight: 1.570

METHOD

Chocolate Sponge

1. Blend all the ingredients using a whisk on first speed for 1 minute.
2. Scrape down.
3. Whisk on top speed for 5 minutes.
4. Whisk on slow speed for a further 1 minute.
5. Scale at 175g or as required.
6. Bake at 180°C (355°F) for 18-20 minutes.