

CAKE, SPONGE & MUFFIN

CHOCOLATE SUPREME SPONGE MIX

MAURI Chocolate Supreme Sponge Mix produces premium quality chocolate round cakes and rolls with a light and fluffy texture, good volume and excellent shelf life.

BASIC RECIPE

INGREDIENTS	WEIGHT (KG OR L)
MAURI Chocolate Supreme Sponge Mix	1.000kg
Egg	0.450kg
Water	0.350L

METHOD

STEP 1

Add water and egg to bowl then add MAURI Chocolate Supreme Sponge Mix.

STEP 2

Blend on low speed for 1 minute. Scrape down.

STEP 3

Whisk on top speed for 8-10 minutes.

STEP 4

Scale off as required.

SUGGESTED BAKING PROCEDURE

Sponge rounds – approximately 190°C until baked through but tender.

Swiss Rolls – approximately 220°C until baked through but tender.

Thick Sponge Sheets – approximately 200°C until baked through but tender.

Note: For best results use all ingredients at room temperature that would ensure a finished better temperature of 20°C-25°C.