

CAKE, SPONGE & MUFFIN

SILKY SPONGE MIX

MAURI Silky Sponge Mix delivers a white fluffy crumb and is versatile to create delicious gateaux, layered cakes or filled sponge rolls; there are no limits to what you can create.

BASIC RECIPE

INGREDIENTS	WEIGHT (KG OR L)
MAURI Silky Sponge Mix	1.000kg
Egg	0.400kg
Water	0.350-0.400L

METHOD

STEP 1

Add water and egg to bowl, then MAURI Silky Sponge Mix.

STEP 2

Blend on low speed for 1 minute. Scrape down.

STEP 3

Whisk on top speed for 8 minutes.

STEP 4

Whisk on medium speed for 2 minutes (for Swiss rolls, whisk on slow speed for 4 minutes).

STEP 5

Scale off as required.

BAKING PROCEDURE

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

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

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