



GLUTEN-FREE CHOCOLATE SPONGE CAKE MADE WITH CACAO IN POLVERE

BASIC RECIPE FOR GLUTEN-FREE COCOA SPONGE LAYERS

DIFFICULTY LEVEL



COCOA WHIPPED MIXTURE

INGREDIENTS

IRCA GENOISE GLUTEN FREE
EGGS - AT 22°C
WATER - AT 22°C
CACAO IN POLVERE
UNSALTED BUTTER 82% FAT - MELTED AT LOW TEMPERATURE

PREPARATION

g 1000 In a planetary mixer with the whisk attachment, mix water, eggs and IRCA GENOISE GLUTEN
g 800 FREE at low speed for one minute.
g 200 Then, beat at medium speed for 15 minutes.
g 90 In a separate bowl, mix CACAO IN POLVERE with the melted butter.
g 200 Once the first mixture is whipped, the two mixture shall be combined by hand.

FINAL COMPOSITION

Grease and flour the cake moulds, then cast the whipped mixture inside, filling them for 2/3 of their volume. Bake at 180-190°C for 25-30 minutes.

AMBASSADOR'S TIPS

We recommend to use doses that are proportionate to the volume of the planetary mixer's bowl.