



Cakes, Muffins and Cookies - Sponge Premixes

Recipe No:
R301 - R301a

CHOCOLATE SPONGE

USING [PETTINA CHOCOLATE SPONGE MIX COMPLETE](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Water	0.450
	Eggs 6	0.600
	PETTINA SPONGE MIX COMPLETE	1.500
Total Weight		2.550

Method: 1. Place all ingredients in mixing bowl in above order.
2. Blend together on low speed.
3. Whisk on top speed for 10 minutes followed by 2 minutes on second speed.
4. Bake sponge round at 190°C for 18 minutes Bake sponge sheet at 190°C for 18 minutes. Bake sponge rolls at 218°C for 6-7 minutes

Notes: Yield:
14 sponge rounds @ 182g
One sponge sheet
2.5 sponge roll sheets

Yield: Yield: 14 sponge rounds scaled at 182g, one sponge sheet or 2.5 sponge roll sheets.