AM Chocolate Super Sponge Mix

INGREDIENTS

Stage 1	
106026 Eggs	0.400L
Water	0.350L
Stage 2	
36239 Chocolate Super Sponge Mix	1.000kg

SUGGESTED BAKING PROCEDURES

Sponge round 7”	0.200kg	190ºC 20 mins
Sponge Sheet	2.500kg	180ºC 40 mins

METHOD

1. Using a whisk place stage 1 ingredients into mixing bowl.
2. Add stage 2 and mix on 1st speed for 1 minute. Scrape down bowl.
3. Mix on 3rd speed for 10 minutes. If using for swiss roll only mix for 5 minutes.



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Disclaimer: These instructions may vary depending on the manufacturer’s premises and the equipment used.