



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Sponge

SPONGE – BEST QUALITY – ALTERNATIVE RECIPE (USING WISPALETT)

INGREDIENTS

Group 1

Ingredient

	KG
Egg	1.000
Water (Variable)	0.600
Wispalett	0.100
Sugar	1.200
Sponge Flour	1.200
Hercules Baking Powder	0.040
Milk Powder	0.075
Salt	0.050

Total Weight: 4.265

METHOD

1. Sieve the HERCULES BAKING POWDER & milk powder with the flour.
2. Place water, eggs and WISPALETT SPECIAL in bowl followed by dry ingredients.
3. Commence mixing on low speed.
4. Whisk on top speed 3?6 minutes then for 2?5 minutes on medium, according to speed of mixer.
5. Oven temperatures as follows: Rounds 190°C and Rolls 215°C.