



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Sponge

SPONGE — BEST QUALITY (USING OVALETT)

INGREDIENTS

Group 1

Ingredient	KG
Egg	0.800
Water (Variable)	0.720
Ovalett	0.080
Sugar	1.040
Sponge Flour	1.000
Hercules Baking Powder	0.080
Milk Powder	0.040
Salt	0.010
Total Weight:	3.770

METHOD

1. Sieve HERCULES BAKING POWDER and milk powder with the flour.
2. Place water, eggs & OVALETT in mixing bowl followed by dry ingredients.
3. Commence whisking on low speed for 1 minute.
4. Scrape down.
5. Whisk on top speed for 5?6 minutes.
6. Whisk on medium speed for 2?3 minutes.
7. Oven temp. for rounds 190°C.
8. Oven temp. for rolls 215°C.
9. Oven temp. for sheets 175?225°C depending on thickness.