



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Sponge

SPONGE — MEDIUM QUALITY (USING OVALETT)

INGREDIENTS

Group 1

Ingredient	KG
Egg	0.450
Water (Variable)	0.800
Ovalett	0.085
Sugar	1.000
Sponge Flour	1.000
Hercules Baking Powder	0.055
Milk Powder	0.065
Salt	0.020
Total Weight:	3.475

METHOD

1. Sieve the baking powder with the flour.
2. Place all ingredients in mixing bowl in order as listed.
3. Mix on low speed for 1 minute.
4. Scrape down.
5. Whisk for 6 minutes on top speed.
6. Whisk for 2 minutes on 2nd speed.
7. Oven temperature for rounds 190°C.
8. Oven temperature for rolls 216°C.
9. Oven temperature for sheets 177°C ? 227°C.