

KOMPLET Vanilla Sponge

PREMIX FOR FIRST-CLASS SPONGE BATTERS. THE SPONGE BASES HAVE A HIGH VOLUME AND A LONG SHELF LIFE. ALSO IDEAL FOR VICTORIA SPONGE AND SWISS ROLLS.



Bake the best with something good!



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Sponge bases

	Recipe 1	Recipe 2
KOMPLET Vanilla Sponge	1.000 g	1.000 g
Eggs	600 g	750 g
Water	200 g	50 g
Total weight	1.800 g	1.800 g
Yield:	3 sponge bases of ø 28 cm and 6 cm height	
Method:	Mix all ingredients (room temperature) together on high speed with medium-wired whisk. The mixing time should not be reduced.	
Mixing time:	approx. 8 minutes	
Litre weight:	approx. 360 g / l	
Scaling weight:	approx. 600 g per ring ø 28 cm, 6 cm height	
Baking temperature:	180 - 190 °C	
Baking time:	approx. 30 - 35 minutes	

Swiss Rolls

KOMPLET Vanilla Sponge	1.000 g
Eggs	800 g
Water	200 g
Total weight	2.000 g
Yield:	3 rolls of 60 x 40 cm each
Method:	Mix all ingredients together on high speed with medium-wired whisk. Especially for large batters the mixing time should not be reduced.
Mixing time:	approx. 8 minutes
Litre weight:	approx. 400 g / l
Scaling weight:	approx 1.000 g per 78 x 58 cm tray
Baking temperature:	230 - 240 °C
Baking time:	approx. 5 minutes

Master Tip:

FOR SPONGE BASES WITH THE HIGHEST QUALITY, USE Recipe 2.

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