



Cakes and Muffins - Chocolate Cakes

Recipe No:
R304 - R304b

CHOCOLATE SPONGE DROPS

USING [PETTINA CHOCOLATE SUPREME](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Water	0.525	19.5%
	Eggs	0.600	22%
	PETTINA CHOCOLATE SPONGE SUPREME	1.500	55.5%
2	COLSET	0.075	3%

Total Weight	2.700
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Method:

1. Place Group 1 ingredients in mixing bowl in recipe order and blend together on low speed.
2. Whisk on top speed for 10 minutes, followed by 2 minutes on second speed.
3. Add Group 2 and mix through on low speed.
4. Deposit or pipe onto a paper lined tray.
5. Bake at 218°C for 6-7 minutes.

Notes:

Finishing Ideas:

Dip in Bakels Truffle (chocolate, hazelnut, white)

Join two sponge drops together with jam and/or cream, dust with icing sugar

Recipe percentages are on total batter / mix weight (100%)

Yield: Approx 192 (16 dozen) individual Sponge Drops