



Cakes and Muffins - Sponge Premixes

**Recipe No:**  
**R301 - R301a**

## **CHOCOLATE SPONGE**

USING [PETTINA CHOCOLATE SPONGE COMPLETE](#)

| <u>Group</u>        | <u>Ingredient</u>           | <u>KG</u>    |
|---------------------|-----------------------------|--------------|
|                     | Water                       | 0.450        |
|                     | Eggs 6                      | 0.600        |
|                     | PETTINA SPONGE MIX COMPLETE | 1.500        |
| <b>Total Weight</b> |                             | <b>2.550</b> |

**Method:** 1. Place all ingredients in mixing bowl in above order.  
2. Blend together on low speed.  
3. Whisk on top speed for 10 minutes followed by 2 minutes on second speed.  
4. Bake sponge round at 190°C for 18 minutes Bake sponge sheet at 190°C for 18 minutes. Bake sponge rolls at 218°C for 6-7 minutes

**Notes:** Yield:  
14 sponge rounds @ 182g  
One sponge sheet  
2.5 sponge roll sheets

**Yield:** Yield: 14 sponge rounds scaled at 182g, one sponge sheet or 2.5 sponge roll sheets.