



# BUTTER SPONGE CAKE (PARADISO)

## WHIPPED DOUGH

### DIFFICULTY LEVEL



## BUTTER SPONGE CAKE

### INGREDIENTS

- PARADISO
- EGGS - AT ROOM TEMPERATURE
- UNSALTED BUTTER 82% FAT - MELTED AT LOW TEMPERATURE

- g 1000
- g 800-850
- g 200

### PREPARATION

In a planetary mixer with the whisk attachment whip all the ingredients, except for the butter, for 8-10 minutes.

When whipped, slowly pour the melted butter in a stream onto the whipped mixture and combine the two.

## DECORATION

### INGREDIENTS

- BIANCANEVE PLUS
- To Taste

### FINAL COMPOSITION

Grease and flour the cake moulds, then cast the batter in.

Bake at 180-190°C for about 30 minutes in a deck oven or at 170-180°C for about 35 minutes in a rack fan oven.

Let cool down, then dust with BIANCANEVE PLUS.