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10000101 - Chocolate Genoese Mix - TIS

Product Name: CHOCOLATE GENOESE MIX

Ref Number: 10000101

Pack Size: 12.5Kg sack

Product Information: This mix requires only the addition of water and fat to produce an easy-to-deposit, easy-to-spread batter that will make Genoese sheets, celebration cake bases and tray bakes.

For recipe ideas visit www.macphie.com

Recipe: Standard Recipe

Kg

1.000kg Genoese Mix
0.145kg Cake Margarine/Butter
0.400kg Water

Recipe: Alternative Recipe

1.000Kg Genoese Mix
0.290Kg vegetable Oil
0.400Kg Water

Method:

1. Place Genoese in a Mixing bowl fitted with a paddle, add the Margarine/Butter (Vegetable Oil) to the powder and beat for 1 minute on slow speed.
2. Add the water and mix for 1 minute, scrape down and mix for another 4 minutes on middle speed.
3. Mix for a final minute for 1 minute on slow speed.

Scaling Suggestions & Baking Times (approx.):

- Baking Temperatures 180°C / 360°F (Fan Assisted 160°C / 320°F)
- 18x30 Sheets - Deposit between 4-5kg for 40-50 min
- 800g Gateaux for 50-60 mins
- 400g Loaf cake - for 40-50 mins
- 120g Muffin – Bake for 30-35 mins
- 50g Cupcakes, Bake at 160°C/320°F for 25 mins

Notes