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## 10000038 - Chocolate Sponge Mix - TIS

**Product Name:** CHOCOLATE SPONGE MIX

**Ref Number:** 10000038

**Pack Size:** 16kg Sack

**Product Information:** A complete mix that requires only the addition of water to make light and moist fatless sponges and Swiss rolls.

**For recipe ideas visit** [www.macphie.com](http://www.macphie.com)

### **Recipe: Standard Recipe kg**

1.000kg Chocolate Sponge Mix

0.550kg Water

#### **Method:**

1. Add chocolate sponge mix to a machine bowl fitted with a whisk, add water, and mix on slow speed for 1 minute, scrape down.
2. Whisk on medium speed for 10-15 minutes, followed by a final minute on slow speed
3. Deposit 160g into a 6" round tin and bake at 190°C /275°F (Fan Assisted 160°C/320°F) for 18minutes

### **Recipe: Swiss Rolls**

1.000kg Chocolate Sponge Mix

0.550kg Water

#### **Method:**

1. Add chocolate sponge mix to a machine bowl fitted with a whisk, add water, and mix on slow speed for 1 minute, scrape down.
2. Whisk on medium speed for 5minutes, followed by a final minute on slow speed
3. Deposit 1kg into an 18x30 baking sheet and bake at 250°C/480°C (Fan Assisted 230°C/445°F) for approx. 5-7mins

**Notes.** Other flavours available