



PETTINA CHOCOLATE SUPREME

Overview

PETTINA CHOCOLATE SPONGE SUPREME gives the utmost in convenience for preparation of high quality chocolate sponge goods. Simply place water and eggs in the mixing bowl followed by PETTINA CHOCOLATE SPONGE SUPREME then whisk up and bake. Sponges using PETTINA CHOCOLATE SPONGE SUPREME are simple to prepare and give fine textured smooth topped sponges perfect for sponge rolls. From the basic sponge batter a wide range of goods can be prepared as follows: Sponge Rolls, Sponge Rounds, Sponge Drops, Sponge Sheets, Learningtons – Chocolate and Raspberry, Iced or Creamed Sponges. With the addition of Butter or MORAH CAKE MARGARINE the range can be extended to include chocolate cake and various slices. Ask your local Bakels Bakery Advisor for a demonstration. PETTINA CHOCOLATE SPONGE SUPREME is packed in a 15kg bag.



Storage

Cool, dry and dark conditions up to



Shelf Life

270 days



Allergens

Gluten, Milk



Category

[Cakes, Muffins and Cookies](#), [Sponge Premixes](#)

Usage

Whip together with eggs and water until light, then scale into trays or tins and bake.

Ingredients

Sugar, Wheat Flour, Emulsifiers (471, 475), Raising Agent (500, 450), Skim Milk Powder, Cocoa Powder (1%), Salt, Colours (122, 133, 155), Stabiliser (412, 415), Flavour

Packaging

Code	Size	Type	Palletisation
3712-51	15 KG	Plastic bag	



Ingredients

Group 1	
Ingredient	KG
Pettina Chocolate Sponge Supreme Mix	1.500
Eggs	0.600
Water	0.525
TOTAL WEIGHT	2.625
	Total Weight: 5.250

1. Place Group 1 ingredients in mixing bowl on above order.,2. Blend together on low speed.,3. Whisk on top speed for 10 minutes followed 2 minutes on second speed.,4. Oven temperature at 200°C for sponge rounds (Bake for 20 minutes). For sponge rolls increase oven temperature to 250°C (Bake 7 minutes).