



## PETTINA CHOCOLATE SUPREME

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, Leamingtons – 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.

### 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

## METHOD

Group 1

Ingredient

Pettina Chocolate Sponge Supreme Mix

Eggs

Water

KG

1.500

0.600

0.525

**Total Weight:** 2.625

## DESCRIPTION

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



### STORAGE

Cool, Dry & Dark Conditions



### SHELF LIFE

12 Months (365) days



### TYPE

Powder



### ALLERGENS

Gluten, Milk



### CATEGORY

Bakery Mixes, Sweet Baked Goods



### FINISHED PRODUCT

Cake