



# SPONGE

## Ingredients

### Group 1

Ingredient	KG
PETTINA SPONGE SUPREME	1.500
Eggs 6	0.600
Water	0.525

Total Weight: 2.625

## Method

Place all ingredients in mixing bowl in above order. Blend together on low speed. Whisk on top speed for 10 minutes followed by 2 minutes on second speed. Bake sponge rounds at 190°C (375°F) for 18 minutes.



## Category

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



## Finished Product

Yield: 14 sponge rounds scaled at 182g one sponge sheet or 2 sponge roll sheets.

