



<b>Code:</b>	09-126	<b>Pcs/Box:</b>	4 bags/box
<b>Format:</b>	Bags	<b>Portions:</b>	48 per bag
<b>Net weight:</b>	840g x 4	<b>MPT:</b>	24 months

### Main Ingredients

Sugar, wheat flour, wheat starch, eggs, salt, flavourings.

### Organoleptic Characteristics

**Colour:** light yellow.

**Flavour:** neutral.

**Consistency:** powder; the baked sponge cake is soft and fragrant.

### Instructions fo Preservation

Store in a cool, dry place away from sources of heat and humidity.

### Nature and Characteristics of the Product

Powder mixture for sponge cake, produced with selected and well blended ingredients, which guarantee a consistently high-quality product and softness.

### Why Buy this Product?

Practical and easy preparation; you just add the indicated quantity of water, whip together and bake. Considering its fast and simple preparation, it is the perfect product for cakes, English trifle and Tiramisù at most interesting prices.

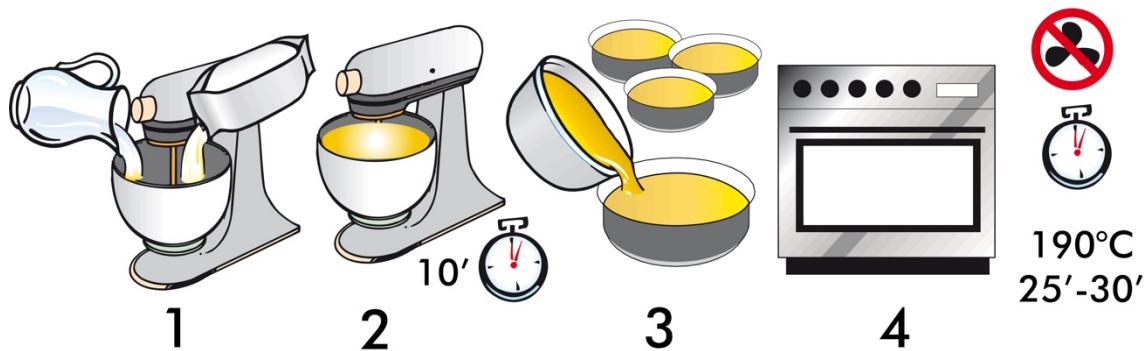
### Concerned Customers

It is a successful product for hotels that will make full use of it: baking simple cakes for breakfast or creating elaborate desserts for gala dinners. It is also a good solution for all the enterprises which pay particular attention to desserts and for big communities, such as hospitals, care homes, canteens, etc...

### Ways to Use

Dose for 4 cakes using a 24 cm diameter cake tin. 1 packet (840 g) + 500 ml of water.

Procedure: 1) Pour the water and the mixture into the food processor. 2) Whip at high speed for about 10 minutes. 3) Grease the cake tins and pour in the whipped mixture. 4) Bake in a convection oven at 180/190°C for 25/30 minutes. In order to obtain the best results, it is recommended to use balanced amounts depending on the capacity of the food processor. If the water temperature is too cold, it will reduce the volume of the whipped mixture.



### Chef's ideas and suggestions

**Filled roll** – On a damp cloth, spread out a square of sponge cake, obtained following the instructions. Fill with a cream prepared with Ginos basic mousse and wild strawberries. Roll up and place it in the fridge for about 1 hour; finally cut into slices of 2 cm, place them on a dish and garnish with fresh mixed berries from the forest and Ginos strawberry topping.