

# KOMPLET Sponge Cake Dark Chocolate

PREMIX FOR THE PREPARATION OF PREMIUM CHOCOLATE SPONGE BASES, CHOCOLATE SWISS ROLLS AND RICH CHOCOLATE GOURMET CAKES WITH A LONG SHELF LIFE AND EXQUISITE FLAVOUR.



*Bake the best with something good!*



# KOMPLET Sponge Cake Dark Chocolate

PREMIX FOR THE PREPARATION OF PREMIUM CHOCOLATE SPONGE BASES, CHOCOLATE SWISS ROLLS AND RICH CHOCOLATE GOURMET CAKES WITH A LONG SHELF LIFE AND EXQUISITE FLAVOUR.

## Chocolate Sponge Base

	I.	II.
<b>KOMPLET Sponge Cake</b>		
<b>Dark Chocolate</b>	1000 g	1000 g
Eggs	750 g	600 g
Water	100 g	200 g
<b>Total weight</b>	<b>1850 g</b>	<b>1800 g</b>

**Yield:** 3 sponge bases of 26 cm ø

**Method:**

Mix all ingredients together on high speed with medium-sized whisk.

**Mixing time:** approx. 8 minutes  
**Litre weight:** approx. 450 g / l  
**Baking temperature:** 180 - 190 °C  
**Baking time:** approx. 30 - 35 minutes

## Chocolate Swiss Rolls

<b>KOMPLET Sponge Cake Dark Chocolate</b>	1000 g
Eggs	800 g
Water	300 g
<b>Total weight</b>	<b>2100 g</b>

**Yield:** 3 Swiss rolls of 60 x 40 cm each

**Method:**

Mix all ingredients together on high speed with medium-sized whisk.

**Mixing time:** approx. 8 minutes  
**Baking temperature:** 230 - 240 °C  
**Baking time:** approx. 5 minutes, if desired with steam

## Rich Chocolate Gourmet Cake

<b>KOMPLET Sponge Cake Dark Chocolate</b>	1000 g
Eggs	1100 g
Butter	400 g
<b>KOMPLET Kiddy Choco Softy</b>	300 g
<b>Total weight</b>	<b>2800 g</b>

**Yield:** 3 cakes / bases of 26 - 28 cm ø

**Method:**

Mix **KOMPLET Sponge Cake Dark Chocolate** and the eggs for 2 minutes on medium speed. Combine the liquid butter and the (liquid) **KOMPLET Kiddy Choco Softy**. Add this combination to the **KOMPLET Sponge Cake Dark Chocolate**/egg mixture and blend together on slow speed.

**Mixing time:** 3 minutes only  
**Baking temperature:** 170 - 180 °C (with the damper open)  
**Baking time:** approx. 60 minutes

Remove the sponge bases from the moulds, 20 minutes after baking. Cut in half and finish as desired.



*Bake the best with something good!*



Abel + Schäfer Völklingen  
Schloßstraße 8-12 · 66333 Völklingen  
Tel.: 0 68 98 / 97 26 - 0 · Fax: 0 68 98 / 97 26 - 97

export@komplet.com · www.komplet.com