

# KOMPLET Gluten-Free Sponge

Gluten  
Free

PREMIX FOR THE PREPARATION OF GLUTEN-FREE SPONGE BATTERS. THE SPONGE BASES HAVE A GOOD VOLUME AND A LONG SHELF LIFE. ALSO IDEAL FOR VIENNESE SPONGE AND SWISS ROLLS.



*Bake the best with something good!*



# KOMPLET Gluten-Free Sponge

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## Recipe: Gluten-Free Sponge bases

KOMPLET Gluten-Free Sponge	1.000 g
Eggs	750 g
Water	150 g

Total weight 1.900 g

**Yield:** 3 sponge bases of 26 cm (Ø) and 6 cm height

### Method:

Mix all ingredients together on high speed with a medium or fine wire whisk.

**Mixing time:** approx. 8 minutes

**Litre weight:** approx. 430 g/l

**Scaling weight:** approx. 630 g per 26 cm (Ø), 6 cm height

**Baking temperature:** 180 - 190 °C

**Baking time:** approx. 35 minutes

### MASTER TIP:

FOR GLUTEN-FREE CHOCOLATE SPONGE BASES, PLEASE ADD THE FOLLOWING INGREDIENTS TO THE ABOVE-MENTIONED RECIPE:

COCOA POWDER 50 g, SUGAR 50 g, WATER 50 g



## Recipe: Gluten-Free Swiss Rolls

KOMPLET Gluten-Free Sponge	1.000 g
Eggs	900 g
Water	200 g

Total weight 2.100 g

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

### Method:

Mix all ingredients together on high speed with a medium or fine wire whisk. Especially for large batters the mixing should not be reduced.

**Mixing time:** approx. 8 minutes

**Litre weight:** approx. 430 g/l

**Scaling weight:** approx. 700 g per 60 x 40 tray

**Baking temperature:** 230 - 240 °C

**Baking time:** approx. 5 minutes

### MASTER TIP:

FOR GLUTEN-FREE CHOCOLATE SWISS ROLLS, PLEASE ADD THE FOLLOWING INGREDIENTS TO THE ABOVE-MENTIONED RECIPE:

COCOA POWDER 50 g, SUGAR 50 g, WATER 50 g



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