



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery

COASTAL CHOC SPONGE

INGREDIENTS

Group I

Ingredient	KG
<u>Coastal Choc Sponge Mix</u>	1.000
Eggs	0.450
Water	0.400
Total Weight:	1.850

METHOD

1. Place eggs and water into the mixing bowl.
2. Add COASTAL SPONGE MIX and blend slowly to disperse powders.
3. Whisk on fast speed for 8 - 10 minutes.
4. Prepare sponge tins with TINGLIDE and fill no more than 3/4 of the tin with SPONGE MIX.
5. Bake at $\pm 190^{\circ}\text{C}$. for ± 20 minutes depending on the size of the sponge.