



Premium Schoko-Soft 100



Finest, juicy chocolate batters can be produced efficiently with our Premium Schoko-Soft 100. Selected varieties of cocoa give the cakes an intense aroma and the typical dark crumb colour. For particular high-quality pastries butter or margarine can be used instead of oil.



Recipe suggestion:

Sheet cake: 1 Tray 60 x 40 cm

Basic recipe

Premium Schoko-Soft 100	1,000 kg	_____
Eggs	0,500 kg	_____
Vegetable oil	0,500 kg	_____
Water	0,200 l	_____

Total mass	2,200 kg	

Mixing time:

Mix all ingredients for approx. 3 min. at slow speed.

Preparation:

The further work is carried out during normal production process.

Baking temperature:

approx. 40 - 50 °C less than roll baking temperature.

Baking time:

Total baking time approx. 40 minutes.
Core temperature is at approx. 94 °C.

Hint:

For further variations use for example: sour cherries, banana or apple slices, peaches or apricots, walnuts or chocolate and caramel drops.