

# GÉNOISE

A well-balanced mix for making sponge cake



## PRODUCT ADVANTAGES

› A mix for making premium sponge cakes:

- For a fine, yellow, airy and regular crumb.
- Good volume.
- Can be labelled "butter" if the recommended recipe is used.

› A tolerant dough:

- Baking can be deferred several hours.
- Suitable for quick freezing.

› A versatile recipe:

- Can be used for making sponge cakes in moulds or in sheets.
- Tolerates the addition of other ingredients (eggs, cocoa, almond powder, etc.).



## TIPS

- Develop your range of "Sunday pâtisseries" by making all sorts of layer cakes (Black Forest, Strawberry cake, Capitole, etc.) with a variety of recipes (chocolate sponge, with almond powder, etc.).

simplifiez votre quotidien

# Moul-Bie



# GÉNOISE



1 000 g

Génoise



Genoise: 100 g  
Roll: 200 g

Water



Genoise: 700 g  
Roll: 600 g

Egg

## Method

Mix the ingredients in a vat.  
Beat with a whisk for 1 min. at speed 1 and for 7 min. at speed 3.



Genoise: Line the mould to halfway  
then bake for 25 to 30 min. at 200°C

Roll: 5 to 6 min. at 240°C

All times stated must be adapted depending on the equipment used.

## Ingredients

Sugar - **Wheat** flour - **Wheat** starch - Skimmed **milk** powder - Raising agents: E450 E500 - Emulsifiers: E475 E471 - **Milk whey** powder - Salt - Colour: carotenes from natural origin.

*May contain egg, soya and sesame seeds.*

## Nutrition declaration

per 100 g of mix

Energy (kJ)	1 593
Energy (kcal)	376
Fat (g)	2,4
of which saturates (g)	2,2
Carbohydrate (g)	85,2
of which sugars (g)	51,4
of which starch (g)	33,8
Fibre (g)	0,9
Protein (g)	2,7
Salt (g)	1,8



TOGETHER FOR  
TASTE