

CHOCOLATE RASPBERRY SPONGE DROPS

OVERVIEW

10-102

INGREDIENTS

Group Sponge

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.050	100.00
Eggs	0.095	190.00
Sugar	0.075	150.00
Raspberry filling	0.010	20.00
Total Weight:	0.230	

Group Filling

Ingredient	KG	%
FINO DARK CHOCOLATE BUTTONS (chopped)	0.020	-
Raspberry filling	0.030	-
Total Weight:	0.050	

Group Topping

Ingredient	KG	%
FINO DARK CHOCOLATE BUTTONS (chopped)	0.030	-
Total Weight:	0.030	

Yield: 5 Sponge Drops

METHOD

How to do it:

Sponge:

1. Whisk eggs and sugar in a bowl over simmering water until mixture is thick and pale. Continue mixing until cool.
2. Fold in Pettina Sponge Mix Complete and Les Fruits Raspberry gently into the mixture.
3. Put spoonfuls of the mixture on the baking sheets, spacing them well apart to allow for spreading.
4. Bake for 8 minutes at 180°C or until golden brown.
5. Loosen the sponge drops from the baking sheet and cool for 5 minutes while still on the baking sheet.
6. Transfer to wire rack to cool completely.

Assembly:

1. Melt Fino Dark Chocolate Buttons.
2. Spread Les Fruit Raspberry and melted Fino Dark Chocolate Buttons on one side of each sponge then sandwich the sponge together.
3. Drizzle the top of the sponge drops with melted Fino Dark Chocolate Buttons.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



FINISHED PRODUCT

Cookies