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10000082 - Genoese Mix - TIS

Product Information: Genoese Cake Mix requires only the addition of margarine or butter and water to produce Genoese sponge suitable for sheets, celebration cakes, traybakes and cupcakes. The baked product has the distinctive clean cutting crumb, close, even texture and moist eat of a traditional Genoese.

Recipe: Classic Genoese

Genoese Mix - 1.000kg
Cake Margarine/Butter – 0.145kg
Water – 0.400kg

Method:

1. Place Genoese Mix in a bowl and add the margarine/butter to the powder, beat for 1 minute on slow speed.
2. Add the water and mix for 1 minute, scrape down and continue mixing for a further 4 minutes on middle speed.
3. Reduce to slow speed and mix for a further 1 minute.

Recipe: American-Style Sheet Cake

Kg

Genoese Mix – 1.000kg
Vegetable oil – 0.290kg
Water - 0.400kg

Method:

1. Place Genoese Mix in a bowl and add the liquids and beat for 1 minute on slow speed
2. Scrape down and continue mixing for a further 4 minutes on middle speed.
3. Reduce to slow speed and mix for a further 1 minute.

Scaling Suggestions & Baking Times (approx.):

- Baking Temperatures 180°C/360°F (Fan Assisted 160°C/320°F)
- 18x30 Sheets - Deposit between 4-5kg for 40-50 min
- 800g Gateaux for 50-60 mins
- 400g Loaf cake for 40-50 mins
- 120g Muffin – Bake for 30-35 mins
- 50g Cupcakes - Bake for 25-30 mins