

# IREKS *Sponge Concentrate*



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Mix for fine sponge cake and pound cake batters

*Variety rediscovered!*

Be convinced by the product advantages of our  
**IREKS SPONGE CONCENTRATE** in an optimum quality:

- 🌸 **Adjusted to suit the demands of modern bakeries**
  - efficient and reliable processing
  - reliable, tolerant whipping behaviour
  - very good spreading quality of the batter consistency
  
- 🌸 **Carefully adjusted raw material composition**
  - moist, fine-textured crumb with optimum slicing properties
  - very good crumb stability
  - attractive crumb colour
  - appealing volume
  - long consumption freshness
  
- 🌸 **Versatile application possibilities**
  - excellently suited for the production of a great variety of sponge cake and pound cake batters



## Sponge cake base

Recipe for 5 – 6 bases of 26 cm Ø each

### Batter:

Whole egg	1.500 kg
Sugar	0.800 kg
IREKS SPONGE CONCENTRATE	0.600 kg
Wheat flour	0.600 kg
Water	0.100 l
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Total weight	3.600 kg

### Instructions for use:

Beat the ingredients of the batter for 5 – 10 mins (litre weight 350 – 380 g). Subsequently fill the batter into rings and bake with closed damper.

For the production of Viennese bases, blend 0.300 kg liquid butter / margarine with the beaten sponge cake batter. Subsequently fill the batter into rings and bake with closed damper.

**Baking temperature:** approx. 170 – 180° C  
**Baking time:** 25 – 30 mins (core temperature 94° C)

## Chocolate sponge cake base

Recipe for 5 – 6 bases of 26 cm Ø each

### Cocoa batter:

Cocoa	0.125 kg
Icing sugar	0.125 kg
Whole egg	0.250 kg
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Cocoa batter	0.500 kg

Mix the ingredients of the cocoa batter briefly until smooth.

### Batter:

Whole egg	1.500 kg
Sugar	0.800 kg
IREKS SPONGE CONCENTRATE	0.600 kg
Wheat flour	0.600 kg
Water	0.100 l
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Cocoa batter	0.500 kg
Total weight	4.100 kg

### Instructions for use:

Beat the ingredients of the batter, apart from the cocoa batter, for 5 – 10 mins (litre weight 350 – 380 g). Subsequently blend in the cocoa batter, fill the batter into rings and bake with closed damper.

**Baking temperature:** approx. 170 – 180° C  
**Baking time:** 25 – 30 mins (core temperature 94° C)



## Fruit flan base

### Recipe for 15 bases of 28 cm Ø each

#### Batter:

Whole egg	1.500 kg
Sugar	1.000 kg
IREKS SPONGE CONCENTRATE	0.600 kg
Wheat flour	0.600 kg
Water	0.100 l
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Total weight	3.800 kg

#### Instructions for use:

Beat the ingredients of the batter for 5 – 10 mins (litre weight 350 – 380 g). Subsequently fill 0.250 kg batter into each tin, spread evenly and bake with closed damper.

<b>Baking temperature:</b>	approx. 170 – 180° C
<b>Baking time:</b>	approx. 12 mins

## Roulades

### Recipe for 6 trays of 60 x 40 cm

#### Light-coloured roulades

#### Batter:

Whole egg	1.500 kg
Sugar	1.000 kg
IREKS SPONGE CONCENTRATE	0.600 kg
Wheat flour	0.600 kg
Water	0.100 l
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Total weight	3.800 kg

#### Instructions for use:

Beat the ingredients of the batter for 5 – 10 mins (litre weight 350 – 380 g). Subsequently spread 0.600 kg batter evenly on each tray and bake giving ample steam.

#### Chocolate roulades

#### Cocoa batter:

Cocoa	0.100 kg
Icing sugar	0.100 kg
Whole egg	0.200 kg
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Cocoa batter	0.400 kg

Mix the ingredients of the cocoa batter briefly until smooth.

#### Instructions for use:

Blend the cocoa batter with the batter described above. Subsequently spread 0.600 kg chocolate roulade batter evenly on each tray and bake giving ample steam.

<b>Baking temperature:</b>	approx. 200° C
<b>Baking time:</b>	4 – 5 mins



# Sacher cake base

## Recipe for 6 bases of 26 cm Ø each

### Batter:

Whole egg	2.000 kg
Sugar	1.000 kg
Wheat flour	0.650 kg
IREKS SPONGE CONCENTRATE	0.450 kg
Baking powder	0.030 kg
Butter, liquid	1.000 kg
Cocoa, minimum 20 % fat in dry matter	0.400 kg
Couverture	0.400 kg
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Total weight	5.930 kg

### Instructions for use:

Beat IREKS SPONGE CONCENTRATE, wheat flour, sugar, whole egg and baking powder for 5 – 10 mins on medium speed (litre weight 350 – 380 g). Blend in the liquid, not too hot butter and then lift the coating, as well as the cocoa, under. Subsequently fill approx. 0.950 kg batter into each ring and bake with closed damper.

<b>Baking temperature:</b>	approx. 170 – 180° C
<b>Baking time:</b>	35 – 40 mins (core temperature 94° C)



# Pound cake / Marble cake

## Recipe for 9 pound cakes or 8 marble cakes

### Light-coloured basic batter:

Whole egg	1.000 kg
Sugar	0.750 kg
Pastry margarine or butter, soft	0.750 kg
IREKS SPONGE CONCENTRATE	0.400 kg
Wheat flour	0.400 kg
Wheat powder	0.300 kg
Lemon, salt	
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Total weight	3.600 kg

Beat the tempered ingredients in one step for 4 – 5 mins (litre weight 700 – 750 g).

### Dark-coloured batter:

Cocoa	0.050 kg
Icing sugar	0.050 kg
Whole egg	0.100 kg
Basic batter	1.200 kg
Dark-coloured batter	1.400 kg

Mix the cocoa, icing sugar and whole egg briefly until smooth. Subsequently blend with the light-coloured basic batter.

### Instructions for use:

For **pound cakes**, fill 0.400 kg basic batter into pound cake tins of 20 x 9 x 7 cm and begin to bake.

For **marble cakes**, fill 0.300 kg light-coloured basic batter and 0.150 kg dark-coloured batter into pound cake tins of 20 x 9 x 7 cm and begin to bake.

After initial baking (10 – 15 mins), cut the upper surface slightly lengthwise using a knife and continue baking with open damper.

**Baking temperature:** approx. 170 – 180° C  
**Baking time:** approx. 40 mins (core temperature 94° C)



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