IREKS

Sponge Concentrate

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Mix for fine sponge cake bases and pound cakes

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 bases and pound cakes

Sponge Cake Base

Recipe for 6 – 7 bases of 26 cm Ø

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

Beating time:	5 – 10 minutes
Litre weight:	0.350 – 0.380 kg/l
Scaling weight:	0.550 kg

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

Baking temperature:	180 – 190° C
Baking time:	25 – 30 minutes

Chocolate Sponge Cake Base

Recipe for 6 – 7 bases of 26 cm Ø

Chocolate batter:

Cocoa powder	0.125 kg
Icing sugar	0.125 kg
Whole egg	0.250 kg
Total weight	0.500 kg

Instructions for use:
Mix the cocoa powder and the icing sugar in a dry state and mix briefly with the whole egg until smooth.

Batter:

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

Beating time:	5 – 10 minutes
Litre weight:	0.350 – 0.380 kg/l
Scaling weight:	0.600 kg

Instructions for use:
Beat the ingredients of the batter, apart from the chocolate batter. Subsequently, blend in the chocolate batter, fill the batter into rings and bake with closed damper.

Baking temperature:	180 – 190° C
Baking time:	25 – 30 minutes

Pound Cake and Marble Cake

Recipe for 9 pound cakes or 8 marble cakes

Light-coloured basic batter:

Wheat flour	0.400 kg
Wheat starch	0.300 kg
IREKS SPONGE CONCENTRATE	0.400 kg
Whole egg	1.000 kg
Butter/Margarine	0.750 kg
Sugar	0.750 kg
Lemon, salt	
Total weight	3.600 kg

Beating time:	5 – 8 minutes
Litre weight:	0.800 – 0.850 kg/l

Dark-coloured batter:

Cocoa powder	0.050 kg
Icing sugar	0.050 kg
Whole egg	0.100 kg
Basic batter	1.200 kg
Total weight	1.400 kg

Instructions for use:
For the dark-coloured batter, mix the cocoa powder and the icing sugar in a dry state and mix briefly with the whole egg until smooth. Subsequently, blend into the basic batter.
For pound cakes, fill 0.400 kg basic batter into pound cake tins of 20 x 9 x 7 cm and 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 bake.

Baking temperature:	180 – 190° C
Baking time:	40 – 45 minutes (core temperature: 94° C)

Sacher Cake Base

Recipe for 6 bases of 26 cm Ø

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

Beating time:	5 – 10 minutes
Litre weight:	0.350 – 0.380 kg/l
Scaling weight:	0.950 kg

Instructions for use:
Beat the wheat flour, IREKS SPONGE CONCENTRATE, whole egg, sugar and baking powder on medium speed. Blend in the liquid, not too hot butter and then lift the coating, as well as the cocoa powder, under. Subsequently, fill the batter into the rings and bake with closed damper.

Baking temperature:	180 – 190° C
Baking time:	35 – 40 minutes (core temperature: 94° C)

Roulades

Recipe for 6 trays of 60 x 40 cm

Light-coloured roulade batter:

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

Beating time: 5 – 10 minutes

Litre weight: 0.350 – 0.380 kg/l

Scaling weight: 0.600 kg

Instructions for use:
Beat the ingredients of the batter. Subsequently, spread the batter evenly on the trays and bake giving steam.

Baking temperature: 230 – 240° C

Baking time: 4 – 5 minutes

Chocolate batter:

Cocoa powder	0.100 kg
Icing sugar	0.100 kg
Whole egg	0.200 l
Total weight	0.400 kg

Scaling weight: 0.600 kg

Instructions for use:
Mix the cocoa powder and the icing sugar in a dry state and mix briefly with the whole egg until smooth. Subsequently, blend into the light-coloured roulade batter, spread evenly on the trays and bake giving steam.

Baking temperature: 230 – 240° C

Baking time: 4 – 5 minutes

Fruit Flan Base

Recipe for 15 bases of 28 cm Ø

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

Beating time: 5 – 10 minutes

Litre weight: 0.350 – 0.380 kg/l

Scaling weight: 0.250 kg

Instructions for use:
Beat the ingredients of the batter. Subsequently, fill the batter into tins, spread evenly and bake with closed damper.

Baking temperature: 180 – 190° C

Baking time: approx. 12 minutes

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