

# Sponge Cake

# Ovoneve®

STABILIZED HIGHLY WHIPPING ALBUMIN IN POWDER

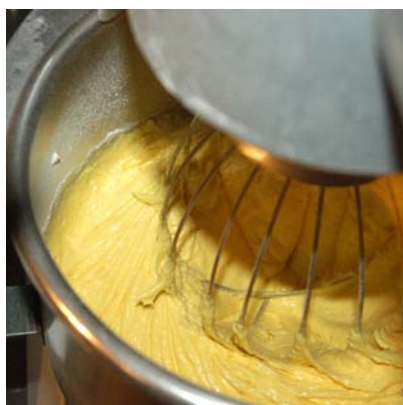
## Sponge Cake

By the Master Pier Paolo Magni

*“Ovoneve makes the Sponge Cake tender and elastic, it keeps dunking and partially thick fillings. Furthermore it does not crumble and it keeps regular”.*

### Ingredients

**32 g Ovoneve**  
**420 g sugar**  
**320 g water**  
**450 g egg yolks**  
**400 g flour**  
**60 g starch**



**Mix Ovoneve and the sugar carefully, hydrate, add the egg yolks and whip.**



**Sieve the flour and the starch and fold in gently.**



**Turn into a greased tin.**



**Bake in a half-open at 220° for 25 minutes with open valve.**

