



Cycle 7

Double chocolate gluten-free sponge cake & whipped cream

Ingredients (x 15 muffin paper cups - 35 gr each)

- ▶ Almond flour 125 gr
- ▶ Eggs 4 pcs
- ▶ Baking 8 gr
- ▶ Cocoa powder 20 gr
- ▶ Caster sugar 80 gr
- ▶ 34% double cream 200 gr (for topping)

Process

- 1 Mix all the dried ingredients together
- 2 Add them to the eggs and mix everything together
- 3 Fill up the coffee paper cup 35 to 40 gr each one
- 4 Place 4 (four) muffin paper cups into the Speedelight (30"sec total time)
- 5 Garnish with sweetened whipped cream flavoured with a coffee shot and sprinkle with a pinch of Muscovado sugar

Cooking cycle

	Top Temp.	Bottom Temp.	Total Time	Microwave	Bef/After	Flex
Speedelight	249°C	220°C	0.30	0.25	Before	On
Speedelight PEP	249°C	220°C	0.48	0.42	Before	On



Chef tips

Add some coffee powder into the fresh cream, before whipping