



# CHOCOLATE GENOESE CONCENTRATE

REF: CS291

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**Macphie Chocolate Genoese Concentrate** is a powder concentrate for the production of an easy to deposit, easily spread batter suitable for making Genoese sheets, celebration cake bases and tray bakes with a clean cutting crumb, a close even texture and a moist eat.

RECIPE - GENOESE	kg	lb	oz	MAKE UP INSTRUCTIONS
<b>Macphie Chocolate Genoese Concentrate</b>	6.250	13	12	<ul style="list-style-type: none"><li>• Blend <b>Macphie Chocolate Genoese Concentrate</b>, sugar and flour together in a machine bowl fitted with a beater.</li><li>• Add margarine/butter to the powders.</li><li>• Beat for 1 minute on 1<sup>st</sup> speed.</li><li>• On 1<sup>st</sup> speed, add the liquids and mix for 1 minute.</li><li>• Scrape down and continue mixing for a further 4 minutes on 2<sup>nd</sup> speed.</li><li>• Beat for a further 1 minute on 1<sup>st</sup> speed.</li><li>• Scale at approximately 5kg for an 18" x 30" sheet.</li><li>• Bake at 180°C (360°F) for 40 minutes.</li></ul>
Hi-Ratio Cake Flour	5.200	11	7	
Caster Sugar	11.00	24	4	
Cake Margarine/Butter	3.400	7	8	
Water	4.200	9	4	
Liquid Whole Egg	8.200	18	1	
<b>Total</b>	<b>38.250</b>	<b>84</b>	<b>4</b>	
<b>ALTERNATIVE RECIPE – AMERICAN STYLE SHEET CAKE</b>	<b>kg</b>	<b>lb</b>	<b>oz</b>	<ul style="list-style-type: none"><li>• Blend <b>Macphie Chocolate Genoese Concentrate</b>, sugar and flour together in a machine bowl fitted with a beater.</li><li>• On 1<sup>st</sup> speed, add the liquids and mix for 1 minute.</li><li>• Scrape down and continue mixing for a further 4 minutes on 2<sup>nd</sup> speed.</li><li>• Beat for a further 1 minute on 1<sup>st</sup> speed.</li><li>• Scale at approximately 5kg for an 18" x 30" sheet.</li><li>• Bake at 180°C (360°F) for 40 minutes.</li></ul>
<b>Macphie Chocolate Genoese Concentrate</b>	6.250	13	12	
Hi-Ratio Cake Flour	5.200	11	7	
Caster Sugar	11.000	24	4	
Vegetable Oil	6.800	15	0	
Water	4.200	9	4	
Liquid Whole Egg	8.200	18	1	
<b>Total</b>	<b>41.650</b>	<b>91</b>	<b>12</b>	

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.