



**JOCONDE
SPONGE**

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Ingredients <small>for 1 frame 24x24 cm</small>	Total weight: ~ 460 g	100%
• Almond powder	54 g	12%
• Sugar (1)	54 g	12%
• Eggs	54 g	12%
• Egg yolks	54 g	12%
• All-purpose flour	34 g	7%
• Cocoa powder	24 g	5%
• Baking powder	11 g	2%
• Egg whites	102 g	22%
• Sugar (2)	40 g	9%
• Butter 82%	30 g	7%

- 1 Add the almond powder, egg yolks, whole eggs and sugar (1) to a mixer bowl, and set them to beat at medium speed for about 5 minutes until you get a lush yellow mass. Transfer the mass to another bowl.
- 2 Whip the egg whites in the mixer bowl with a whisk attachment into a white foam with no liquid egg whites on the bottom, then add sugar (2) and whip it a little more until stiff.
- 3 Combine the ingredients together straight away: first, add half of the whipped egg whites to the egg yolk mixture and lightly mix with a spatula in order to lighten the mass, then add the sifted cocoa powder, flour and baking powder, lightly mix, and finally, add the remaining whipped egg whites.
TIP
 - Do not mix the mass too thoroughly after each stage, just give it a light mix. If every time when you add a new ingredient you mix it until it is completely smooth, the mass may become overmixed and lose its volume.
- 4 Then add the melted butter and mix everything until smooth.
- 5 Pour the batter into a 24x24 cm frame, placed on a baking sheet lined with a perforated silicone mat, spread it with an offset spatula and bake it at 160 °C / 320 °F for about 12-15 minutes. The well-baked sponge should spring back when pressed.
- 6 Let the sponge cool down to room temperature and then cut it out of the frame.