



MATCHA SPONGE MIX

For preparing Japanese Matcha Tea sponge cakes.

SPONGE EXPORT LINE

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SwissBake® Matcha Sponge Mix is a unique mix for the preparation of authentic Matcha cakes. A true treat for all matcha lovers, that requires minimal effort to bake. Enjoy the perfect earthy flavours that this cake imparts. For a richer taste profile, layer the matcha cake with white chocolate frosting and experience the amalgamation of textures and flavours as they melt in your mouth, taking this Asian fusion to a whole new level.

SwissBake® Matcha Sponge Mix is extremely versatile as it can be used to make an array of confectionery products like layered cakes, sponge cakes, marble cakes and many more.




Matcha is known for its magical benefits since ancient times.


It has 10 times more antioxidants than green tea.


Boosts Energy & Immune System, Cleanses & Detoxifies the body.


It also helps in burning calories, losing weight, increases focus, calms the mind and relaxes the body.

Give a healthy touch to your sweet sinful dessert by incorporating matcha tea cakes to your base.

BAKER RECIPE

Sponge Mix	1000 gm
Fresh Eggs	550 gm
Oil	50 gm
Water	225 gm

BAKING METHOD

Place all ingredients except oil in a mixing bowl. Use a whisk attachment on a planetary mixer for mixing. Mix at slow speed for 1 minute and at medium speed for 3 minutes to 4 minutes. Scrape the batter, add oil and again mix at slow speed for 1 minute. Pour the batter into the baking tins. Bake at a maximum temperature of 160°C for 25 minutes to 30 minutes.

Note - For the perfect colour profile, strictly do not bake above 160°C and total baking time should not exceed 30 minutes.

INGREDIENTS

Refined Wheat Flour, Sugar, Edible Starch, Emulsifiers (E475, E471, E481), Raising Agents (E500, E450), Matcha Powder, Stabiliser (E415), Colour (E102, E133), Nature Identical Flavourings (Matcha, Vanilla).

