

# The Joconde sponge cake



**Serves :**

30x40 cm



**Prep :**

25 min.



**Rest :**

Freezing : -  
Refrigeration : -



**Cook :**

Temperature : 446°F  
Time : 4-5 min.

## Special equipment

Genoise mat - 10 mm thickness- 30x40 cm

Baking sheet 30x40 cm

## List of recipes

✓ The Joconde sponge cake



# Steps

- ✎ **Mix powdered sugar and almond flour together.**
- ✎ **Add the eggs in 3 parts and whisk until light and fluffy.**
- ✎ **Whip the egg whites and gradually add sugar until stiff peaks form.**
- ✎ **Add a small amount of whipped egg whites to the mixture, then add the flour.**
- ✎ **Gently fold the mixture together with the remaining egg whites.**
- ✎ **Pipe the batter onto a baking sheet, creating a layer about 5mm thick. Flatten the surface.**
- ✎ **Bake at 230°C/446°F for 4-5 minutes.**
- ✎ **Transfer to a cooling rack**

# The joconde sponge cake

## Ingredients

- ☑ 65 g ~ Powdered sugar
- ☑ 95 g ~ Almond powder
- ☑ 120 g ~ Whole eggs (x3)
- ☑ 25 g ~ Pastry flour
- ☑ 80 g ~ Egg whites (x2)
- ☑ 1 g ~ Fine salt
- ☑ 35 g ~ Superfine sugar

- In a bowl, beat 3 whole eggs and extract 120 g.
- Preheat the oven to 230°C/446°F.
- In another bowl, mix together 65 g of powdered sugar and 95 g of almond powder.
- Add the eggs in three parts and vigorously whisk (or use an electric mixer) until well combined.
- Whip 2 egg whites (80 g) until foamy, then gradually add 35 g of sugar in two parts. Continue whisking until stiff peaks form.
- Once the egg whites are at stiff peaks, gently fold in a small amount of the egg white mixture into the first mixture to create a preliminary blend.
- Sift 25 g of flour over the mixture and gently fold it in.
- Pour the mixture into a genoise cake mold (30 x 40 cm) lined with parchment paper and placed on a baking sheet.
- Spread the mixture evenly to a thickness of 5 mm (some batter will remain).
- Tap the baking sheet to even out the batter.
- Bake at 230°C/446°F for 4-5 minutes in a fan-assisted oven.  
The biscuit should be lightly golden and just set.  
Do not remove the baking paper.
- Allow to cool on a cooling rack if possible.  
(In any case, remove it from the baking sheet)



# Tips

## ❖ More traditional recipe:

- Whole eggs: 150 g
- Almond powder: 125 g
- Powdered sugar: 125 g
- Flour: 30 g
- Egg whites: 90 g
- Superfine sugar: 30 g
- Melted butter (cold): 22 g

Whisk the eggs with the powdered almonds and powdered sugar.

Add the sifted flour and melted butter.

Whisk the egg whites and stiffen with the superfine sugar.

Add to the first mixture and gently fold together.

Pipe or spread onto a baking sheet and bake at 230°C/446°F.

Let it cool.

## ❖ Note:

Remove it from the baking sheet to prevent it from drying out.

A biscuit left on a hot baking sheet will continue to cook.