

STÉPHANE TRÉAND S GENOA SPONGE

The Recipe

<https://www.cuisinedaubery.com/recipe/the-genoa-bread/>

The Genoa bread ('Pain de Gênes') is a cake made from almond paste, eggs and melted butter, but only a minimal amount of flour.

Chef: Stéphane Tréand

Skill: Intermediaire Level

Cuisine: French Cuisine

Courses: Base, Sweet Base, Sponge For Layer Cakes, Genoa Bread,

Ingredients

For a mold 7.87" (or 7 7/8" or 20 cm) x 7.87" (or 7 7/8" or 20 cm), or a round mold, 8.66" (or 8 21/32" or 22 cm) in diameter

3/4 Cup Marzipan (200 grams) For the recipe, see [HERE](#)

1/3 Cup Eggs (120 grams)

1 Orange Zest

4 Tablespoons Butter (50 grams)

3 Tablespoons Flour (30 grams)

1 teaspoon Baking Powder (4 grams)

For a mold 7.08" (or 7 3/32" or 18 cm) x 7.08" (or 7 3/32" or 18 cm)

2/3 Cup Marzipan (162 grams) For the recipe, see [HERE](#)

4 Tablespoons Eggs (97.2 grams)

0.8 Orange Zest

3 Tablespoons Butter (40.5 grams)

3 Tablespoons Flour (24.3 grams)

1 teaspoon Baking Powder (3.2 grams)

For a mold 5.9" (or 5 29/32" or 15 cm) x 5.9" (or 5 29/32" or 15 cm)

1/2 Cup Marzipan (112.5 grams) For the recipe, see [HERE](#)

3 Tablespoons Eggs (67.5 grams)

0.5 Orange Zest

2 Tablespoons Butter (28.1 grams)

2 Tablespoons Flour (16.8 grams)

1/2 teaspoon Baking Powder (2.2 grams)

For a mold 5.11" (or 5 1/8" or 13 cm) x 5.11" (or 5 1/8" or 13 cm)

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1/3 Cup Marzipan (84.5 grams) For the recipe, see [HERE](#)

2 Tablespoons Eggs (50.6 grams)

0.4 Orange Zest

1 Tablespoon Butter (21.1 grams)

1 Tablespoon Flour (12.6 grams)

1/2 teaspoon Baking Powder (1.6 grams)

Pour un rectangle de 10.62" (or 10 5/8" or 27 cm) x 9.05" (or 9 1/16" or 23 cm) ou un carré de 9.84" (or 9 27/32" or 25 cm) x 9.84" (or 9 27/32" or 25 cm) ou un cercle de 11.02" (or 11 1/32" or 28 cm) de diamètre

1 1/3 Cup Marzipan (310.5 grams) For the recipe, see [HERE](#)

1/2 Cup Eggs (186.3 grams)

1.5 Orange Zests

1/3 Cup Butter (77.6 grams)

1/3 Cup Flour (46.5 grams)

1 teaspoon Baking Powder (6.2 grams)

Steps

1. Place inside the mixing bowl: the Marzipan (3/4 Cup or 200 g), the Eggs (1/3 Cup or 120 g) and the Orange Zest (1)

2. For the Marzipan : The recipe is [HERE](#)

3. If the Marzipan is too hard, just warm it in the microwave 10 seconds to soften it

4. For the Orange Zest, simply use a microplane grater

5. Professionals recommend to not grate the orange on the grater

Professional chefs usually scrape the outer skin with the grater placed on the Orange, which will avoid grating the sour white pith ("skin").

Always leave behind the soft, white pith that lies underneath as it has a bitter, unappealing taste that you simply don't want to include

6. For the next steps: You may use either a stand mixer (like a Kitchen Aid appliance) or an electric beater

7. Whisk to incorporate the Marzipan (3/4 Cup or 200 g) and the Eggs (1/3 Cup or 120 g)

8. Whisk in the soft Butter (4 Tablespoons or 50 g). The butter must be softened first, at room temperature for 30 minutes

9. Incorporate the Flour (3 Tablespoons or 30 g), the Baking Powder (1 teaspoon or 4 g)

10. Whisk for a few minutes

The result is a pretty thick dough, not too liquidy

The mold

11. I recommend using a silicon square mold, easy to order online

12. The size of the silicon mold is 7.87" (or 7 7/8" or 20 cm) x 7.87" (or 7 7/8" or 20 cm)

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13. Pour the batter into the mold
14. Spread evenly using a spatula
15. Bake in preheated oven at 360 F / 180 C until golden brown
16. Bake for approx. 20/30 minutes. Put a knife into the sponge and if it comes out clean it is baked.
17. Unmold. Wrap airtight
18. I recommend to set aside the dough in the freezer to harden it
19. Unmold. Wrap airtight
20. To use in a layer cake, you may slice and soak with syrup