



## GLUTEN FREE BISCUIT

### BAKED BASE

#### DIFFICULTY LEVEL



## BISCUIT

### INGREDIENTS

IRCA GENOISE GLUTEN FREE	g 1.000
EGGS - NOT COLD	g 1.300
ZUCCHERO INVERTITO - OR HONEY	g 120

### PREPARATION

Whip all the ingredients in the planetary mixer for 8-10 minutes at high speed.

### FINAL COMPOSITION

Evenly spread the mixture into a layer of the desired thickness onto sheets of parchment paper.

For a 60x40cm tray, we suggest to use:

-400g of whipped mixture for a thin rollè

-500g of whipped mixture for a standard rollè

-600g of whipped mixture for a thick rollè.

Bake for a short time at 220-230°C (closed valve).

Out of the oven, quickly cool down the rollè and cover with cling film to avoid drying. Reserve in the fridge until you have to use it.

### AMBASSADOR'S TIPS

For the best whipping results, we recommend to measure the doses out so that they are proportionate to the size of the planetary bowl.