



SWISS ROLL (PARADISO)

WHIPPED DOUGH

DIFFICULTY LEVEL



BISCUIT

INGREDIENTS

| | |
|----------------------------|---------|
| PARADISO | g 1.000 |
| EGGS - AT ROOM TEMPERATURE | g 1.000 |
| HONEY | g 50 |

PREPARATION

Whip all the ingredients in a planetary mixer with a whisk attachment for 8-10 minutes.

FINAL COMPOSITION

Evenly spread the whipped mixture into a 5-mm layers onto sheets parchment paper.

Bake for a short time in a deck oven at 220-230°C with the valve closed.

Out of the oven, let it cool down for a few minutes, then cover with plastic sheets to avoid drying and store in the fridge until you need to use it.