



SWISS ROLL MADE WITH SFRULLA

TYPICAL SWEET FROM SWITZERLAND

DIFFICULTY LEVEL



CLASSIC RECIPE

INGREDIENTS

SFRULLA	g 1000
EGGS - AT ROOM TEMPERATURE	g 1200
ZUCCHERO INVERTITO	g 50

PREPARATION

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

Spread the mixture into a 5-mm layers onto tray lined with parchment paper.

Bake at 220-230°C for a short time.

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.

COCOA VARIANT

INGREDIENTS

SFRULLA	g 1000
EGGS - AT ROOM TEMPERATURE	g 1200
WATER - AT ROOM TEMPERATURE	g 100
CACAO IN POLVERE - SIEVED	g 80-100
ZUCCHERO INVERTITO	g 50

PREPARATION

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

Spread the mixture into a 5-mm layers onto tray lined with parchment paper.

Bake at 220-230°C for a short time.

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.

FINAL COMPOSITION

To make Swiss Roll, overturn the sponge layer, drizzle it with liqueur or soaking syrups, then cover it with a creamy spread (buttercream, custard, ganache or fruit jam).

Roll it up until it reaches the desired diameter, then finish by coating and decorating with chocolate, creamy toppings, hazelnut nibs, sprinkles, flakes, candied fruit.

For better results, we recommend to refrigerate for a few hours before slicing.