



PISTACHIO ROLLÉ

SWISS ROLL FILLED WITH PISTACHIO FLAVOURED SPREAD

DIFFICULTY LEVEL



ROLLÉ RECIPE

INGREDIENTS

IRCA GENOISE

g 250

EGGS - AT ROOM TEMPERATURE

g 300

HONEY

g 25

PREPARATION

Whip all the ingredients in a planetary mixer with a whisk attachment for 7-8 minutes at medium speed.

Spread the mixture into a layer onto a tray lined with parchment paper.

Bake in fan oven at 190-210°C for 8 minutes.

Out of the oven, flip the rollè over, let it cool down until lukewarm, then remove the parchment paper.

FILLING

INGREDIENTS

CHOCOCREAM PISTACCHIO

g 250

FROSTING

INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO - MELTED AT 35°C

g 300

PRALIN DELICRISP PISTACHE

g 60

PREPARATION

Combine the two ingredients by stirring with a spatula.

Use the coating at 32°C.

FINAL COMPOSITION

Evenly spread CHOCOCREAM onto the rollè.

Roll the sponge up until it reaches the desired diameter.

Frost with the pistachio coating, then refrigerate for a few minutes.

Cut the ends of the roll off and decorate as you like most.