



GIRELLA

- BISCUIT ROLL:

INGREDIENTS

IRCA GENOISE GLUTEN FREE	g 1.000
EGGS	g 1.300
ZUCCHERO INVERTITO	g 120

PREPARATION

Beat all the ingredients together in a planetary mixer for 8-10 minutes at a high speed. Roll out the dough evenly on sheets of baking paper to a thickness of half a centimetre and then cook for a short time at 220-230°C with the valve closed. Take out of the oven and leave to cool for a few minutes. Then cover with plastic sheets to prevent drying out and place in the refrigerator until use.

- BISCUIT ROLL:

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 230
LOW-FAT YOGURT	g 120
LIQUID CREAM 35% FAT	g 100
GLUCOSIO	g 8
LILLY NEUTRO	g 40
SINFONIA CIOCCOLATO BIANCO	g 335
GRATED LEMON ZEST	g 5
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 20

PREPARATION

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- BISCUIT ROLL:

INGREDIENTS

TOP FROLLA GLUTEN FREE	g 1.000
UNSALTED BUTTER 82% FAT	g 300
EGGS	g 150

PREPARATION

Beat all the ingredients together in a planetary mixer for 8-10 minutes at a high speed. Roll out the dough evenly on sheets of baking paper to a thickness of half a centimetre and then cook for a short time at 220-230°C with the valve closed. Take out of the oven and leave to cool for a few minutes. Then cover with plastic sheets to prevent drying out and place in the refrigerator until use.

- BISCUIT ROLL:

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO	g 700
BURRO DI CACAO	g 60
	g 140
	g 120
	g q.b.

PREPARATION

Beat all the ingredients together in a planetary mixer for 8-10 minutes at a high speed. Roll out the dough evenly on sheets of baking paper to a thickness of half a centimetre and then cook for a short time at 220-230°C with the valve closed. Take out of the oven and leave to cool for a few minutes. Then cover with plastic sheets to prevent drying out and place in the refrigerator until use.

- BISCUIT ROLL:

INGREDIENTS

EGG WHITES	g 215
CASTER SUGAR	g 215
PASSION FRUIT PURÉE	g 150
MANGO PURÉE	g 100
	g 10
SOVRANA	g 15
UNSALTED BUTTER 82% FAT	g 50

PREPARATION

Beat all the ingredients together in a planetary mixer for 8-10 minutes at a high speed. Roll out the dough evenly on sheets of baking paper to a thickness of half a centimetre and then cook for a short time at 220-230°C with the valve closed. Take out of the oven and leave to cool for a few minutes. Then cover with plastic sheets to prevent drying out and place in the refrigerator until use.