



- BISCUIT ROLL:

INODEDIENTO

INOREDIEN 12	
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 33%	g 335
GRATED LEMON ZEST	g 5
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 20

PREPARATION

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- BISCUIT ROLL:

UNSALTED BUTTER 82% FAT

TOP FROLLA GLUTEN FREE g 1.000

PREPARATION

g 300

a 150

g q.b.

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

EGGS

SINFONIA CIOCCOLATO BIANCO 33% g 700
BURRO DI CACAO g 60
g 140
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 EGG WHITES g 215 CASTER SUGAR g 215 PASSION FRUIT PURÉE g 150 MANGO PURÉE g 100 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.

