IRCA GENOISE

PASTRY IRCA GENOISE

Sponge cake special mix. Very soft, tender and flexible, it doesn't crumble apart and it keeps its volume and texture when sprinkled with soaking syrups. Perfect to make mousse rolls and swiss rolls. Also available in chocolate or gluten-free versions.



MODALITÀ D'USO

Sponge Cakes

Swiss roll

Sponge Cakes

Sachertorte

DETTAGLI PRODOTTO

Codice prodotto 01070448

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

irca GROUP Extraordinary made simple.

Cereals

Milk

Cross-contaminations

Eggs

Soybeans

Nuts

Mustard

INFO

Details
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Description
mix in powder for the production of PAN DI SPAGNA, SWISS ROLL, TORTA MARGHERITA, TORTA SACHER.

Denomination
semifinished product for baked pastries.

Directions for use
to optimize the beating procedure, it is advisable to use quantities that are in proportion to the mixer bowl. If pasteurized eggs are used at 5°C, it is important to increase the whipping time.
The water component of the recipe can be replaced by whole eggs to further improve the soft, tasty characteristics of the finished products.
" PAN DI SPAGNA "
IRCA GENOISE_____1000 g
eggs_____700 g
water_____100 g
Whip in planetary mixer for 10-12 minutes at high speed, deposit the mix into greased and flour-dusted layer pans, then bake at 170-190°C for 25-30 minutes.

" SWISS ROLL "
IRCA GENOISE_____1000 g
eggs_____1200 g
honey or inverted sugar____ 100 g
Whip in planetary mixer all ingredients at medium speed for 10-12 minutes, deposit the mix on special oven paper in an even layer 0.5 cm thick, then bake for short time at 200-220°C with closed valve. Let cool for few minutes, cover with plastic sheets and put in refrigerator.

" TORTA MARGHERITA "
IRCA GENOISE_____1000 g
eggs_____800 g
melted butter or margarine_ 200 g
In planetary mixer whip IRCA GENOISE, eggs and water for 10-12 minutes at high speed; then gradually and gently incorporate the melted butter or margarine, not very hot. Deposit into greased and flour-dusted pans then bake at 170-190°C for 25-30 minutes. After cooling dust with BIANCANEVE or HAPPYCAO.