IRCA GENOISE GLUTEN FREE

PASTRY IRCA GENOISE

Gluten-free 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 classic or chocolate versions.



MODALITÀ D'USO

Sponge Cakes

Sachertorte

Swiss roll

Sponge Cakes

DETTAGLI PRODOTTO

Codice prodotto 01070943

irca GROUP Extraordinary made simple.

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations



Soybeans



Milk



Mustard



Sesame

INFO

Claims
Gluten free

Details
Gluten-free 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 classic or chocolate versions.

Description
powdered mix for the production of gluten free SPONGE CAKE

Denomination
semifinished product for baked pastries.

Directions for use
SPONGE CAKE
IRCA GENOISE GLUTEN FREE___ 1000 g
pasteurized eggs_____ 800 g
water_____ 200 g
Mix IRCA GENOISE GLUTEN FREE with eggs and water both at room temperature(20-22°C), then whip in planetary mixer for 12-15 minutes at medium speed, deposit the mix into layer pans, previously greased and dusted with riceflour. Bake at 180-190°C.
Using fresh eggs can result in less regular products and requires a longer mixing time compared to pasteurized eggs.
In order to optimize the beating procedure, it is advisable to use quantities that are in proportion to the mixer bowl.