



# SWISS ROLL (IRCA GENOISE)

🏠 Basic level

WHIPPED DOUGH

## BISCUIT

### IRCA GENOISE

eggs - at room temperature  
honey

1.000g

1.200g

100g

Whip all the ingredients in a planetary mixer with the whisk attachment for 10-12 minutes at medium-high speed.

## FINAL COMPOSITION

Evenly spread the whipped mixture into a 5-mm layers onto sheets parchment paper.

Bake for a short time at 200-220°C with the valve closed.

Out of the oven, let it cool down for a few minutes, then cover with plastic sheets to avoid drying and store in the fridge until you need to use it.

**irca**  
GROUP

Extraordinary  
made simple.