



SWISS ROLL (IRCA GENOISE)

chef Basic level

WHIPPED DOUGH

BISCUIT

INGREDIENTS

IRCA GENOISE

eggs

honey

PREPARATION

1.000g -Whip all the ingredients in a planetary mixer with the whisk attachment for 1.200g 10-12 minutes at medium-high speed.
100g

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.