



SWISS ROLL MADE WITH SVELTO

👤 Basic level

SPONGE LAYERS FOR ROLLS

BAKING

Zucchero

Uova intere

ZUCCHERO INVERTITO

SVELTO

Farina - (Setacciata)

1200g

400g

250g

130g

1500g

- Whip all the ingredients in a planetary mixer with a whisk attachment for 8-10 minutes at medium speed.
- Spread the mixture into a 5-mm layers onto tray lined with parchment paper.
- Bake at 220-230°C for a short time.
- 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.