



SWISS ROLL MADE WITH SVELTO

👤 Basic level

SPONGE LAYERS FOR ROLLS

Baking

INGREDIENTS

Zucchero

Uova intere

ZUCCHERO INVERTITO

SVELTO

Farina - Setacciata

PREPARATION

- 1200g -Whip all the ingredients in a planetary mixer with a whisk attachment for 8-
- 4000g 10 minutes at medium speed.
- 250g -Spread the mixture into a 5-mm layers onto tray lined with parchment
- 130g paper.
- 1500g -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.