

SWISS ROLL MADE WITH SFRULLA

Basic level

TYPICAL SWEET FROM SWITZERLAND

CLASSIC RECIPE

SFRULLA	1000g
eggs - at room temperature	1200g
ZUCCHERO INVERTITO	50g

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.

COCOA VARIANT

SFRULLA	1000g
eggs - at room temperature	1200g
water - at room temperature	100g
CACAO IN POLVERE - sieved	80-100g
ZUCCHERO INVERTITO	50g

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.

FINAL COMPOSITION

To make Swiss Roll, overturn the sponge layer, drizzle it with liqueur or soaking syrups, then cover it with a creamy spread (buttercream, custard, ganache or fruit jam).
Roll it up until it reaches the desidered diameter, then finish by coating and decorating with chocolate, creamy toppings, hazelnut nibs, sprinkles, flakes, candied fruit.
For better results, we recommend to refrigerate for a few hours before slicing.

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