

SWISS ROLL MADE WITH SFRULLA

TYPICAL SWEET FROM SWITZERLAND

CLASSIC RECIPE

INGREDIENTS

<u>SFRULLA</u>

eggs

ZUCCHERO INVERTITO

PREPARATION

1000g Whip all the ingredients in a planetary mixer with a whisk attachment for 8-

1200g 10 minutes at medium speed.

50g 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

INGREDIENTS

SFRULLA

eggs

water

CACAO IN POLVERE
ZUCCHERO INVERTITO

PREPARATION

1000g Whip all the ingredients in a planetary mixer with a whisk attachment for 8-

1200g 10 minutes at medium speed.

100g Spread the mixture into a 5-mm layers onto tray lined with parchment

80-100g paper.

_{50g} 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.