



# SWISS ROLL MADE WITH SFRULLA

chef Basic level

TYPICAL SWEET FROM SWITZERLAND

## CLASSIC RECIPE

### INGREDIENTS

SFRULLA

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 paper.  
80-100g -Bake at 220-230°C for a short time.  
50g -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

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- 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.