



SWISS ROLL (SOFFIN)

chef Basic level

WHIPPED DOUGH - BISCUIT

BISCUIT RECIPE

INGREDIENTS

SOFFIN

flour

sugar

eggs

water

PREPARATION

300g -Whip all the ingredients in a planetary mixer with a whisk attachment for 8-300g 10 minutes at medium-high speed.

500g -Spread the whipped mixture evenly in a 0.5cm layer onto baking trays lined 800g with parchment paper (about 600-700g of mixture for a 60x40cm tray).

200g -Bake in a deck oven for 6-7 minutes at 200-220°C (closed valve).

-Let cool down for a few minutes, then cover with plastic sheets to avoid drying and refrigerate the rollè until you have to use it.

ADVICE:

- For best results, we recommend to measured the doses out so that they are proportionate to the volume of bowl of the planetary mixer.

- Very cold temperature of eggs and water reduce the volume of the whipped mixture: if the eggs you use are pasteurized at about 5°C, it is important to extend the whipping.

- You can replace water with eggs to further improve the characteristic of softness and flavour of the end products.

FILLING

INGREDIENTS

NOCCIOLOGRA

CONFETTURA EXTRA ALBICOCCA

PREPARATION

qb -Fill with Nocciolata or Confettura extra albicocca

qb

GLAZING

INGREDIENTS

COVERDECOR DARK CHOCOLATE

PREPARATION

qb -Glaze after with our COVERDECOR DARK CHOCOLATE

DECORATIONS

INGREDIENTS

CODETTE CIOCCOLATO PURO FONDENTE

GRANELLA DI NOCCIOLA

PREPARATION

qb -Choose between our decorations CODETTE CIOCCOLATO PURO

qb FONDENTE or GRANELLA DI NOCCIOLA

Final composition

-To make Swiss Roll, overturn the sponge layer, drizzle it with liqueur or soaking syrups, then cover it evenly with a creamy spread (buttercream, custard, ganache, CONFETTURE DI FRUTTA or NOCCIOLOGRA).

-Roll it up until it reaches the desidered diameter, then finish by coating with chocolate or COVERDECOR and decorate with GRANELLA DI NOCCIOLA and CODETTE.

-For better results, we recommend to refrigerate for a few hours before slicing.