



# SWISS ROLL (SOFFIN)

👤 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 pasteusized 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

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### INGREDIENTS

NOCCIOLATA PREMIUM

CONFETTURA EXTRA ALBICOCCA

### PREPARATION

qb -Fill with Nocciolata or Confettura extra albicocca

qb

## GLAZING

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### INGREDIENTS

COVERDECOR DARK CHOCOLATE

### PREPARATION

qb -Glaze after with our COVERDECOR DARK CHOCOLATE

## DECORATIONS

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### 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

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-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, CONFETTURA DI FRUTTA or NOCCIOLATA).

-Roll it up until it reaches the desired 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.