

CHOCOLATE SWISS ROLL (IRCA GENOISE CHOC)

Basic level

WHIPPED DOUGH - SWISS ROLL - BISCUIT

CHOCOLATE SWISS ROLL RECIPE

IRCA GENOISE CHOC	1000g
eggs	1200g
ZUCCHERO INVERTITO	100g

Whip all the ingredients in a planetary mixer with the whisk attachment for 10-12 minutes at medium speed.
ADVICE:
- 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 chararacteristic of softness and flavour of the end products.

FINAL COMPOSITION

Spread the whipped mixture evenly in a 0.5cm layer onto baking trays lined with parchment paper.
For each 60x40cm tray, we suggest to use:
- 400g of mixture for a thin rollè
- 500g of mixture for a standard rollè
- 600g of mixture for a thick rollè.

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.
Refrigerate the rollè until you have to use it.