



# SWISS ROLL (PARADISO)

chef Basic level

WHIPPED DOUGH

## BISCUIT

### INGREDIENTS

#### PARADISO

eggs

honey

### PREPARATION

1.000g -Whip all the ingredients in a planetary mixer with a whisk attachment for 8-

1.000g 10 minutes.

50g

## Final composition

-Evenly spread the whipped mixture into a 5-mm layers onto sheets parchment paper.

-Bake for a short time in a deck oven at 220-230°C with the valve closed.

-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.