



# SWISS ROLL (PARADISO)

👤 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.