

LEMON CANDLE

Intermediate level

- GLUTEN FREE BISCUIT ROLLÈ RECIPE:

IRCA GENOISE GLUTEN FREE	1.000g	Whisk all the ingredients together in a planetary mixer for 8-10 minutes on high speed. Evenly pour out the mixture onto sheets of baking parchment to a depth of half a centimetre and bake briefly at 220-230°C with the valve closed. Remove from the oven and leave to cool for a few minutes before covering with sheets of plastic to prevent it from drying out. Place in the refrigerator until needed.
eggs	1.300g	
honey	120g	

- GLUTEN FREE BISCUIT ROLLÈ RECIPE:

TOP FROLLA GLUTEN FREE	1.000g	Whisk all the ingredients together in a planetary mixer for 8-10 minutes on high speed. Evenly pour out the mixture onto sheets of baking parchment to a depth of half a centimetre and bake briefly at 220-230°C with the valve closed. Remove from the oven and leave to cool for a few minutes before covering with sheets of plastic to prevent it from drying out. Place in the refrigerator until needed.
unsalted butter 82% fat	300g	
eggs	150g	

- GLUTEN FREE BISCUIT ROLLÈ RECIPE:

SINFONIA CIOCCOLATO BIANCO	700g	Whisk all the ingredients together in a planetary mixer for 8-10 minutes on high speed. Evenly pour out the mixture onto sheets of baking parchment to a depth of half a centimetre and bake briefly at 220-230°C with the valve closed. Remove from the oven and leave to cool for a few minutes before covering with sheets of plastic to prevent it from drying out. Place in the refrigerator until needed.
BURRO DI CACAO	60g	
	140g	
corn flakes	120g	
	q.b.g	

irca GROUP
Extraordinary made simple.

- GLUTEN FREE BISCUIT ROLLÈ RECIPE:

water	500g
liquid cream 35% fat	100g
KARINA	200g
	800g

Whisk all the ingredients together in a planetary mixer for 8-10 minutes on high speed. Evenly pour out the mixture onto sheets of baking parchment to a depth of half a centimetre and bake briefly at 220-230°C with the valve closed. Remove from the oven and leave to cool for a few minutes before covering with sheets of plastic to prevent it from drying out. Place in the refrigerator until needed.

- GLUTEN FREE BISCUIT ROLLÈ RECIPE:

FRUTTIDOR PERA	400g
water	80g
LILLY NEUTRO	80g

Whisk all the ingredients together in a planetary mixer for 8-10 minutes on high speed. Evenly pour out the mixture onto sheets of baking parchment to a depth of half a centimetre and bake briefly at 220-230°C with the valve closed. Remove from the oven and leave to cool for a few minutes before covering with sheets of plastic to prevent it from drying out. Place in the refrigerator until needed.