



LEMON CANDLE

👤 Intermediate level

- GLUTEN FREE BISCUIT ROLLÈ RECIPE:

IRCA GENOISE GLUTEN FREE

eggs
honey

1.000g
1.300g
120g

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:

TOP FROLLA GLUTEN FREE

unsalted butter 82% fat
eggs

1.000g
300g
150g

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:

SINFONIA CIOCCOLATO BIANCO

BURRO DI CACAO

corn flakes

700g

60g

140g

120g

q.b.g

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:

water

liquid cream 35% fat

KARINA

500g

100g

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

water

LILLY NEUTRO

400g

80g

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.



Extraordinary
made simple.