



# GLUTEN FREE BISCUIT

🏠 Basic level

BAKED BASE

## BISCUIT

IRCA GENOISE GLUTEN FREE

eggs

ZUCCHERO INVERTITO

1.000g

1.300g

120g

Whip all the ingredients in the planetary mixer for 8-10 minutes at high speed.

## FINAL COMPOSITION

Evenly spread the mixture into a layer of the desired thickness onto sheets of parchment paper.

For a 60x40cm tray, we suggest to use:

-400g of whipped mixture for a thin rollè

-500g of whipped mixture for a standard rollè

-600g of whipped mixture for a thick rollè.

Bake for a short time at 220-230°C (closed valve).

Out of the oven, quickly cool down the rollè and cover with cling film to avoid drying. Reserve in the fridge until you have to use it.

**irca**  
GROUP

Extraordinary  
made simple.