

GLUTEN FREE BISCUIT

Basic level

BISCUIT

INGREDIENTS

IRCA GENOISE GLUTEN FREE eggs
ZUCCHERO INVERTITO

PREPARATION

1.000g Whip all the ingredients in the planetary mixer for 8-10 mintues at high1.300g speed.120g

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.