



GLUTEN-FREE SWEET VANILLA SANDWICHES

👤 Advanced level

- GLUTEN-FREE SPONGE CAKE:

IRCA GENOISE GLUTEN FREE

eggs
water

1.000g
800g
200g

Mix IRCA GENOISE GLUTEN FREE with eggs and water, both at room temperature (20-22°C). Whisk all the ingredients together in a planetary mixer for 12-15 minutes at medium to high speed. Place the mixture in 20x9 cm rectangular moulds that have been greased beforehand with SPRAY KING. Bake at 180-190°C for 20-25 minutes.

- GLUTEN-FREE SPONGE CAKE:

LILLY NEUTRO

liquid cream
water

JOYPASTE VANIGLIA

MADAGASCAR/BOURBON

200g
1.000g
200g

30g

Mix IRCA GENOISE GLUTEN FREE with eggs and water, both at room temperature (20-22°C). Whisk all the ingredients together in a planetary mixer for 12-15 minutes at medium to high speed. Place the mixture in 20x9 cm rectangular moulds that have been greased beforehand with SPRAY KING. Bake at 180-190°C for 20-25 minutes.

irca
GROUP

Extraordinary
made simple.

- GLUTEN-FREE SPONGE CAKE:

TOP FROLLA GLUTEN FREE

unsalted butter

eggs

1.000g

300g

150g

Mix IRCA GENOISE GLUTEN FREE with eggs and water, both at room temperature (20-22°C). Whisk all the ingredients together in a planetary mixer for 12-15 minutes at medium to high speed. Place the mixture in 20x9 cm rectangular moulds that have been greased beforehand with SPRAY KING. Bake at 180-190°C for 20-25 minutes.