

GLUTEN-FREE SWEET VANILLA SANDWICHES

Advanced level

- GLUTEN-FREE SPONGE CAKE:

IRCA GENOISE GLUTEN FREE	1.000g	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.
eggs	800g	
water	200g	

- GLUTEN-FREE SPONGE CAKE:

LILLY NEUTRO	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.
liquid cream	1.000g	
water	200g	
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	30g	

- GLUTEN-FREE SPONGE CAKE:

TOP FROLLA GLUTEN FREE	1.000g	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.
unsalted butter	300g	
eggs	150g	