



GLUTEN-FREE SWEET VANILLA SANDWICHES

chef Advanced level

- Gluten-free sponge cake:

INGREDIENTS

IRCA GENOISE GLUTEN FREE

eggs

water

PREPARATION

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.

- Gluten-free sponge cake:

INGREDIENTS

LILLY NEUTRO

liquid cream

water

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

PREPARATION

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:

INGREDIENTS

TOP FROLLA GLUTEN FREE

unsalted butter

eggs

PREPARATION

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.