



DÈLICE

🏠 Intermediate level

- BISCUIT ROLL WITH FRUIT:

mango purée
 passion fruit purée
IRCA GENOISE GLUTEN FREE
 unsalted butter 82% fat
ZUCCHERO INVERTITO
 grated lemon zest

500 g
 190g
 500g
 40g
 60g
 60g
 5g

Whip the fruit pulp with the IRCA GENOISE GLUTEN FREE, mixed with the egg whites and invert sugar, for 15 minutes in a planetary mixer with the whisk attachment, adding the lemon peel towards the end. Add part of the whipped mixture to the creamy butter and then add this back to the rest of the whipped mixture. Spread 650-700 g of the mixture per baking tray (2 trays) and cook at 220°C for 6-8 minutes.

- BISCUIT ROLL WITH FRUIT:

milk 3.5% fat
 Philadelphia cheese
 liquid cream 35% fat
 glucose syrup
LILLY NEUTRO
 SINFONIA CIOCCOLATO BIANCO

460 g
 240g
 200g
 20g
 80g
 670g
 10g

Whip the fruit pulp with the IRCA GENOISE GLUTEN FREE, mixed with the egg whites and invert sugar, for 15 minutes in a planetary mixer with the whisk attachment, adding the lemon peel towards the end. Add part of the whipped mixture to the creamy butter and then add this back to the rest of the whipped mixture. Spread 650-700 g of the mixture per baking tray (2 trays) and cook at 220°C for 6-8 minutes.



Extraordinary
 made simple.

- BISCUIT ROLL WITH FRUIT:

FRUTTIDOR TROPICAL

LILLY NEUTRO

water

1.000 g

200g

200g

Whip the fruit pulp with the IRCA GENOISE GLUTEN FREE, mixed with the egg whites and invert sugar, for 15 minutes in a planetary mixer with the whisk attachment, adding the lemon peel towards the end. Add part of the whipped mixture to the creamy butter and then add this back to the rest of the whipped mixture. Spread 650-700 g of the mixture per baking tray (2 trays) and cook at 220°C for 6-8 minutes.