

DÈLICE

Intermediate level

- BISCUIT ROLL WITH FRUIT:

mango purée	500 g
passion fruit purée	190g
IRCA GENOISE GLUTEN FREE	500g
	40g
unsalted butter 82% fat	60g
ZUCCHERO INVERTITO	60g
grated lemon zest	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	460 g
Philadelphia cheese	240g
liquid cream 35% fat	200g
glucose syrup	20g
LILLY NEUTRO	80g
SINFONIA CIOCCOLATO BIANCO	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.

- BISCUIT ROLL WITH FRUIT:

FRUTTIDOR TROPICAL	1.000 g
LILLY NEUTRO	200g
water	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.


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