



ENCHANTED FOREST

👩🍳 Intermediate level

- Almond rollè recipe:

INGREDIENTS

IRCA GENOISE

eggs
honey
almond flakes

PREPARATION

500g Beat all the ingredients (without the almonds) together in a mixer at
600g medium speed for 10-12 minutes, gently add the almonds spread the
50g mixture evenly onto baking paper to a thickness of 8 mm, then bake for a
150g brief time at 200-220°C with the valve closed. After baking, leave to cool for
several minutes, then cover with plastic sheets to avoid drying out, and
refrigerate until it is to be used.

- Almond rollè recipe:

INGREDIENTS

LILLY NEUTRO

FRUTTIDOR FRUTTI DI BOSCO

water

PREPARATION

100g Beat all the ingredients (without the almonds) together in a mixer at
400g medium speed for 10-12 minutes, gently add the almonds spread the
100g mixture evenly onto baking paper to a thickness of 8 mm, then bake for a
brief time at 200-220°C with the valve closed. After baking, leave to cool for
several minutes, then cover with plastic sheets to avoid drying out, and
refrigerate until it is to be used.

- Almond rollè recipe:

INGREDIENTS

LILLY NEUTRO

JOYPASTE MANDORLA TOSTATA

water

liquid cream 35% fat

PREPARATION

200g Beat all the ingredients (without the almonds) together in a mixer at
100g medium speed for 10-12 minutes, gently add the almonds spread the
200g mixture evenly onto baking paper to a thickness of 8 mm, then bake for a
1.000g brief time at 200-220°C with the valve closed. After baking, leave to cool for
several minutes, then cover with plastic sheets to avoid drying out, and
refrigerate until it is to be used.