

ENCHANTED FOREST

Pasic 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

<u>LILLY NEUTRO</u>
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 200g

JOYPASTE MANDORLA TOSTATA 100g

water 200g

liquid cream 35% fat

1.000g

PREPARATION

Beat all the ingredients (without the almonds) together in a mixer at medium speed for 10-12 minutes, gently add the almonds spread the 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.