

ENCHANTED FOREST

👤 Intermediate level

- ALMOND ROLLÈ RECIPE:

IRCA GENOISE

eggs

honey

almond flakes

500g

600g

50g

150g

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.

- ALMOND ROLLÈ RECIPE:

LILLY NEUTRO

FRUTTIDOR FRUTTI DI BOSCO

water

100g

400g

100g

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.

- ALMOND ROLLÈ RECIPE:

LILLY NEUTRO

JOYPASTE MANDORLA TOSTATA

water

liquid cream 35% fat

200g

100g

200g

1.000g

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.



Extraordinary
made simple.