ENCHANTED FOREST

Intermediate level

- ALMOND ROLLÈ RECIPE:

IRCA GENOISE	500g
eggs	600g
honey	50g
almond flakes	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	100g
FRUTTIDOR FRUTTI DI BOSCO	400g
water	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	200g
JOYPASTE MANDORLA TOSTATA	100g
water	200g
liquid cream 35% fat	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.