



GIRELLA

🏠 Basic level

- BISCUIT ROLL:

IRCA GENOISE GLUTEN FREE

eggs

ZUCCHERO INVERTITO

1.000g

1.300g

120g

Beat all the ingredients together in a planetary mixer for 8-10 minutes at a high speed. Roll out the dough evenly on sheets of baking paper to a thickness of half a centimetre and then cook for a short time at 220-230°C with the valve closed. Take out of the oven and leave to cool for a few minutes. Then cover with plastic sheets to prevent drying out and place in the refrigerator until use.

- BISCUIT ROLL:

full-fat milk (3,5% fat)

low-fat yogurt

liquid cream 35% fat - (35% m.g.)

GLUCOSIO

LILLY NEUTRO

SINFONIA CIOCCOLATO BIANCO

grated lemon zest

JOYPASTE VANIGLIA

MADAGASCAR/BOURBON

230 g

120g

100g

8g

40g

335g

5g

20g

Beat all the ingredients together in a planetary mixer for 8-10 minutes at a high speed. Roll out the dough evenly on sheets of baking paper to a thickness of half a centimetre and then cook for a short time at 220-230°C with the valve closed. Take out of the oven and leave to cool for a few minutes. Then cover with plastic sheets to prevent drying out and place in the refrigerator until use.

- BISCUIT ROLL:

TOP FROLLA GLUTEN FREE

unsalted butter 82% fat
eggs

1.000 g
300g
150g

Beat all the ingredients together in a planetary mixer for 8-10 minutes at a high speed. Roll out the dough evenly on sheets of baking paper to a thickness of half a centimetre and then cook for a short time at 220-230°C with the valve closed. Take out of the oven and leave to cool for a few minutes. Then cover with plastic sheets to prevent drying out and place in the refrigerator until use.

- BISCUIT ROLL:

SINFONIA CIOCCOLATO BIANCO BURRO DI CACAO

700 g
60g
140g
120g
q.b.g

Beat all the ingredients together in a planetary mixer for 8-10 minutes at a high speed. Roll out the dough evenly on sheets of baking paper to a thickness of half a centimetre and then cook for a short time at 220-230°C with the valve closed. Take out of the oven and leave to cool for a few minutes. Then cover with plastic sheets to prevent drying out and place in the refrigerator until use.

- BISCUIT ROLL:

egg whites
caster sugar
passion fruit purée
mango purée

SOVRANA

unsalted butter 82% fat

215 g
215g
150g
100g
10g
15g
50g

Beat all the ingredients together in a planetary mixer for 8-10 minutes at a high speed. Roll out the dough evenly on sheets of baking paper to a thickness of half a centimetre and then cook for a short time at 220-230°C with the valve closed. Take out of the oven and leave to cool for a few minutes. Then cover with plastic sheets to prevent drying out and place in the refrigerator until use.



Extraordinary
made simple.