



# GIRELLA

🏠 Basic level

## - Biscuit roll:

### INGREDIENTS

IRCA GENOISE GLUTEN FREE

eggs

ZUCCHERO INVERTITO

### PREPARATION

1.000g 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:

### INGREDIENTS

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

### PREPARATION

230 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.

120g

100g

8g

40g

335g

5g

20g

## - Biscuit roll:

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### INGREDIENTS

TOP FROLLA GLUTEN FREE

unsalted butter 82% fat

eggs

### PREPARATION

1.000 g Beat all the ingredients together in a planetary mixer for 8-10 minutes at a  
300g high speed. Roll out the dough evenly on sheets of baking paper to a  
150g 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:

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### INGREDIENTS

SINFONIA CIOCCOLATO BIANCO

BURRO DI CACAO

### PREPARATION

700 g Beat all the ingredients together in a planetary mixer for 8-10 minutes at a  
60g high speed. Roll out the dough evenly on sheets of baking paper to a  
140g thickness of half a centimetre and then cook for a short time at 220-230°C  
120g with the valve closed. Take out of the oven and leave to cool for a few  
q.b.g minutes. Then cover with plastic sheets to prevent drying out and place in  
the refrigerator until use.

## - Biscuit roll:

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### INGREDIENTS

egg whites

caster sugar

passion fruit purée

mango purée

SOVRANA

unsalted butter 82% fat

### PREPARATION

215 g Beat all the ingredients together in a planetary mixer for 8-10 minutes at a  
215g high speed. Roll out the dough evenly on sheets of baking paper to a  
150g thickness of half a centimetre and then cook for a short time at 220-230°C  
100g with the valve closed. Take out of the oven and leave to cool for a few  
10g minutes. Then cover with plastic sheets to prevent drying out and place in  
15g the refrigerator until use.  
50g