



GIRELLA

chef 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.

335g 5g
40g 20g

- Biscuit roll:

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:

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:

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