



# ORANGE SUNSET

chef Intermediate level

## ROLLÉ

### INGREDIENTS

IRCA GENOISE

eggs

ZUCCHERO INVERTITO

### PREPARATION

500g Beat all the ingredients together in a mixer at medium speed for 10-12 minutes, 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.

## MOUSSE ECUADOR 60%

### INGREDIENTS

MINUETTO FONDENTE ECUADOR 70%

liquid cream 35% fat

water

liquid cream 35% fat

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