

ORANGE SUNSET

Intermediate level

ROLLÉ

IRCA GENOISE	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.
eggs	600g	
ZUCCHERO INVERTITO	50g	

MOUSSE ECUADOR 60%

MINUETTO FONDENTE ECUADOR 70%	600g	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.
liquid cream 35% fat	200g	
water	200g	
liquid cream 35% fat	800g	