



ORANGE SUNSET

👨🍳 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

PREPARATION

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.