

IRCA SCHNITTE

🏠 Basic level

- SWISS ROLL RECIPE:

IRCA GENOISE

eggs

ZUCCHERO INVERTITO

1.000g

1.200g

100g

Beat all the ingredients together in a mixer at medium speed for 10-12 minutes, spread the mixture evenly onto ovenproof paper to a thickness of half a centimetre, 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.

- SWISS ROLL RECIPE:

liquid cream 35% fat

water

LILLY NEUTRO

FRUTTIDOR LAMPONE

800g

300g

200g

600g

Beat all the ingredients together in a mixer at medium speed for 10-12 minutes, spread the mixture evenly onto ovenproof paper to a thickness of half a centimetre, 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.