

# **IRCA SCHNITTE**

### - Swiss Roll recipe:

#### **INGREDIENTS**

**IRCA GENOISE** 

eggs

**ZUCCHERO INVERTITO** 

#### **PREPARATION**

1.000g Beat all the ingredients together in a mixer at medium speed for 10-12
1.200g minutes, spread the mixture evenly onto ovenproof paper to a thickness of
100g 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:

#### **INGREDIENTS**

liquid cream 35% fat water

LILLY NEUTRO

FRUTTIDOR LAMPONE

#### **PREPARATION**

800g Beat all the ingredients together in a mixer at medium speed for 10-12 300g minutes, spread the mixture evenly onto ovenproof paper to a thickness of

200g half a centimetre, then bake for a brief time at 200-220°C with the valve

 $600 \mathrm{g}^{\phantom{\dagger}}$  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.