



ORANGE SUNSET

ROLLÉ

INGREDIENTS

IRCA GENOISE	g 500
EGGS	g 600
ZUCCHERO INVERTITO	g 50

PREPARATION

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%	g 600
LIQUID CREAM 35% FAT	g 200
WATER	g 200
LIQUID CREAM 35% FAT	g 800

PREPARATION

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STEP 3

INGREDIENTS

PRALIN DELICRISP NOIR	To Taste
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STEP 4

INGREDIENTS

FRUTTIDOR ARANCIA	To Taste
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STEP 5

INGREDIENTS

MIRROR MANDARINO	g 150
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