



SWISS ROLL (IRCA GENOISE)

🏠 Basic level

WHIPPED DOUGH

BISCUIT

IRCA GENOISE

eggs
honey

1.000g

1.200g

100g

-Whip all the ingredients in a planetary mixer with the whisk attachment for 10-12 minutes at medium-high speed.

FINAL COMPOSITION

-Evenly spread the whipped mixture into a 5-mm layers onto sheets parchment paper.

-Bake for a short time at 200-220°C with the valve closed.

-Out of the oven, let it cool down for a few minutes, then cover with plastic sheets to avoid drying and store in the fridge until you need to use it.

irca
GROUP

Extraordinary
made simple.