



## 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

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.

### STEP 3

---

#### INGREDIENTS

PRALIN DELICRISP NOIR	To Taste
-----------------------	----------

#### STEP 4

---

##### INGREDIENTS

FRUTTIDOR ARANCIA

To Taste

#### STEP 5

---

##### INGREDIENTS

MIRROR MANDARINO

g 150