



SWISS ROLL MADE WITH SVELTO

SPONGE LAYERS FOR ROLLS

DIFFICULTY LEVEL



STEP 1

INGREDIENTS

SUGAR
EGGS - AT ROOM TEMPERATURE
ZUCCHERO INVERTITO
SVELTO
FLOUR - SIEVED

g 1200
g 4000
g 250
g 130
g 1.500

PREPARATION

Whip all the ingredients in a planetary mixer with a whisk attachment for 8-10 minutes at medium speed.

Spread the mixture into a 5-mm layers onto tray lined with parchment paper.

Bake at 220-230°C for a short time.

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.