ENCHANTED FOREST

- ALMOND ROLLÈ RECIPE:

INGREDIENTS	
IRCA GENOISE	g 500
EGGS	g 600
HONEY	g 50
ALMOND FLAKES	g 150

PREPARATION

Beat all the ingredients (without the almonds) together in a mixer at medium speed for 10-12 minutes, gently add the almonds 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.

- ALMOND ROLLÈ RECIPE:

INGREDIENTS

g 100
g 400
g 100

PREPARATION

Beat all the ingredients (without the almonds) together in a mixer at medium speed for 10-12 minutes, gently add the almonds 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.

- ALMOND ROLLÈ RECIPE:

INCREDIENTO

INDUEDIEN 13	
LILLY NEUTRO	g 200
JOYPASTE MANDORLA TOSTATA	g 100
WATER	g 200
LIQUID CREAM 35% FAT	g 1.000

PREPARATION

Beat all the ingredients (without the almonds) together in a mixer at medium speed for 10-12 minutes, gently add the almonds 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.





INGREDIENTS

MIRROR CIOCCOLATO BIANCO

