



## SPIRIT

### ROLLÉ ALLE MANDORLE

#### INGREDIENTS

IRCA GENOISE	g 500
EGGS	g 600
ZUCCHERO INVERTITO	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.

### GELIFICATO AL CALVADOS

#### INGREDIENTS

LILLY NEUTRO	g 130
	g 100
WATER	g 400

#### 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.

### MOUSSE ALLA MELA VERDE

#### INGREDIENTS

LILLY NEUTRO	g 200
JOYPASTE MELA VERDE	g 150
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.

**STEP 4**

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**INGREDIENTS**

MIRROR CARAMEL

To Taste