



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

| | |
|---------------------------|-------|
| LILLY NEUTRO | g 100 |
| FRUTTIDOR FRUTTI DI BOSCO | g 400 |
| WATER | 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:

INGREDIENTS

| | |
|---------------------------|---------|
| 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.

STEP 4

INGREDIENTS

MIRROR CIOCCOLATO BIANCO