



## 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

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### Step 3

#### INGREDIENTS

PRALIN DELICRISP NOIR	To Taste
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#### Step 4

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##### INGREDIENTS

FRUTTIDOR ARANCIA

To Taste

#### Step 5

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##### INGREDIENTS

MIRROR MANDARINO

g 150