



## SWISS ROLL (PARADISO)

WHIPPED DOUGH

**DIFFICULTY LEVEL**



### BISCUIT

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#### INGREDIENTS

PARADISO	g 1.000
EGGS - AT ROOM TEMPERATURE	g 1.000
HONEY	g 50

#### PREPARATION

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

#### FINAL COMPOSITION

Evenly spread the whipped mixture into a 5-mm layers onto sheets parchment paper.

Bake for a short time in a deck oven at 220-230°C with the valve closed.

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.