



SWISS ROLL (IRCA GENOISE)

WHIPPED DOUGH

DIFFICULTY LEVEL



BISCUIT

INGREDIENTS

IRCA GENOISE

g 1.000

EGGS - AT ROOM TEMPERATURE

g 1.200

HONEY

g 100

PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment for 10-12 minutes at medium-high speed.

FINAL COMPOSITION

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

Bake for a short time at 200-220°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.