



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