



## IRCA GENOISE GLUTEN FREE 10 (2X5)

Gluten-free sponge cake special mix. Very soft, tender and flexible, it doesn't crumble apart and it keeps its volume and texture when sprinkled with soaking syrups. Perfect to make mousse rolls and swiss rolls. Also available in classic or chocolate versions.

### PRODUCT DETAILS

COD 01070943

### CLAIMS

Gluten free

### DIRECTIONS FOR USE

#### SPONGE CAKE

IRCA GENOISE GLUTEN FREE \_\_\_ 1000 g

pasteurized eggs \_\_\_\_\_ 800 g

water \_\_\_\_\_ 200 g

Mix IRCA GENOISE GLUTEN FREE with eggs and water both at room temperature (20-22°C), then whip in planetary mixer for 12-15 minutes at medium speed, deposit the mix into layer pans, previously greased and dusted with rice flour. Bake at 180-190°C.

Using fresh eggs can result in less regular products and requires a longer mixing time compared to pasteurized eggs.

In order to optimize the beating procedure, it is advisable to use quantities that are in proportion to the mixer bowl.

### TECHNICAL DENOMINATION

semifinished product for baked pastries.

### ALLERGENS / CONTAMINATIONS

#### CONTAMINATIONS

