

GLUTEN FREE BISCUIT

BAKED BASE

DIFFICULTY LEVEL B B B





BISCUIT

PREPARATION INGREDIENTS IRCA GENOISE GLUTEN FREE g 1.000 Whip all the ingredients in the planetary mixer for 8-10 mintues at high speed. g 1.300 EGGS - NOT COLD g 120

FINAL COMPOSITION

Evenly spread the mixture into a layer of the desired thickness onto sheets of parchment paper.

For a 60x40cm tray, we suggest to use:

ZUCCHERO INVERTITO - OR HONEY

- -400g of whipped mixture for a thin rollè
- -500g of whipped mixture for a standard rollè
- -600g of whipped mixture for a thick rollè.

Bake for a short time at 220-230°C (closed valve).

Out of the oven, quickly cool down the rollè and cover with cling film to avoid drying. Reserve in the fridge until you have to use it.

AMBASSADOR'S TIPS

For the best whipping results, we recommend to measured the doses out so that they are proportionate to the size of the planetary bowl.

