

ROLLÉ ALLE MANDORLE

| INGREDIENTS | | PREPARATION |
|--------------------|-------|---|
| IRCA GENOISE | g 500 | 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 |
| EGGS | g 600 | 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 |
| ZUCCHERO INVERTITO | g 50 | used. |
| ALMOND FLAKES | g 150 | |

GELIFICATO AL CALVADOS

| INGREDIENTS | | PREPARATION |
|--------------|----------------|--|
| LILLY NEUTRO | g 130 g 100 | 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. |
| WATER | g 400 | |

MOUSSE ALLA MELA VERDE

| INGREDIENTS | | PREPARATION |
|----------------------|---------|--|
| LILLY NEUTRO | g 200 | 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 |
| JOYPASTE MELA VERDE | g 150 | |
| WATER | g 200 | used. |
| LIQUID CREAM 35% FAT | g 1.000 | |



INGREDIENTS

MIRROR CARAMEL

To Taste

