



SPIRIT

ROLLÉ ALLE MANDORLE

INGREDIENTS

| | |
|--------------------|-------|
| IRCA GENOISE | g 500 |
| EGGS | g 600 |
| ZUCCHERO INVERTITO | 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.

GELIFICATO AL CALVADOS

INGREDIENTS

| | |
|--------------|-------|
| LILLY NEUTRO | g 130 |
| | g 100 |
| WATER | g 400 |

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.

MOUSSE ALLA MELA VERDE

INGREDIENTS

| | |
|----------------------|---------|
| LILLY NEUTRO | g 200 |
| JOYPASTE MELA VERDE | g 150 |
| 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 CARAMEL

To Taste