



LEMON CANDLE

- GLUTEN FREE BISCUIT ROLLÉ RECIPE:

INGREDIENTS

IRCA GENOISE GLUTEN FREE	g 1.000
EGGS	g 1.300
HONEY	g 120

PREPARATION

Whisk all the ingredients together in a planetary mixer for 8-10 minutes on high speed. Evenly pour out the mixture onto sheets of baking parchment to a depth of half a centimetre and bake briefly at 220-230°C with the valve closed. Remove from the oven and leave to cool for a few minutes before covering with sheets of plastic to prevent it from drying out. Place in the refrigerator until needed.

- GLUTEN FREE BISCUIT ROLLÉ RECIPE:

INGREDIENTS

TOP FROLLA GLUTEN FREE	g 1.000
UNSALTED BUTTER 82% FAT	g 300
EGGS	g 150

PREPARATION

Whisk all the ingredients together in a planetary mixer for 8-10 minutes on high speed. Evenly pour out the mixture onto sheets of baking parchment to a depth of half a centimetre and bake briefly at 220-230°C with the valve closed. Remove from the oven and leave to cool for a few minutes before covering with sheets of plastic to prevent it from drying out. Place in the refrigerator until needed.

- GLUTEN FREE BISCUIT ROLLÉ RECIPE:

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO	g 700
BURRO DI CACAO	g 60
	g 140
CORN FLAKES	g 120
	g q.b.

PREPARATION

Whisk all the ingredients together in a planetary mixer for 8-10 minutes on high speed. Evenly pour out the mixture onto sheets of baking parchment to a depth of half a centimetre and bake briefly at 220-230°C with the valve closed. Remove from the oven and leave to cool for a few minutes before covering with sheets of plastic to prevent it from drying out. Place in the refrigerator until needed.

- GLUTEN FREE BISCUIT ROLLÉ RECIPE:

INGREDIENTS

WATER	g 500
LIQUID CREAM 35% FAT	g 100
TOP CREAM	g 200
	g 800

PREPARATION

Whisk all the ingredients together in a planetary mixer for 8-10 minutes on high speed. Evenly pour out the mixture onto sheets of baking parchment to a depth of half a centimetre and bake briefly at 220-230°C with the valve closed. Remove from the oven and leave to cool for a few minutes before covering with sheets of plastic to prevent it from drying out. Place in the refrigerator until needed.

- GLUTEN FREE BISCUIT ROLLÉ RECIPE:

INGREDIENTS

FRUTTIDOR PERA	g 400
WATER	g 80
LILLY NEUTRO	g 80

PREPARATION

Whisk all the ingredients together in a planetary mixer for 8-10 minutes on high speed. Evenly pour out the mixture onto sheets of baking parchment to a depth of half a centimetre and bake briefly at 220-230°C with the valve closed. Remove from the oven and leave to cool for a few minutes before covering with sheets of plastic to prevent it from drying out. Place in the refrigerator until needed.

STEP 6

INGREDIENTS

TOP MERINGUE	g 400
WATER	g 270