



## SWISS ROLL MADE WITH SVELTO

### SPONGE LAYERS FOR ROLLS

DIFFICULTY LEVEL



#### STEP 1

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##### INGREDIENTS

SUGAR  
EGGS - AT ROOM TEMPERATURE  
ZUCCHERO INVERTITO  
SVELTO  
FLOUR - SIEVED

g 1200  
g 4000  
g 250  
g 130  
g 1.500

##### PREPARATION

Whip all the ingredients in a planetary mixer with a whisk attachment for 8-10 minutes at medium speed.

Spread the mixture into a 5-mm layers onto tray lined with parchment paper.

Bake at 220-230°C for a short time.

Out of the oven, let it cool down for a few minutes, then cover with plastic sheets to avoid drying and store in the fridge until you need to use it.