



## SWISS ROLL (IRCA GENOISE)

### WHIPPED DOUGH

#### DIFFICULTY LEVEL



### BISCUIT

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#### INGREDIENTS

IRCA GENOISE	g 1.000
EGGS - AT ROOM TEMPERATURE	g 1.200
HONEY	g 100

#### PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment for 10-12 minutes at medium-high speed.

#### FINAL COMPOSITION

Evenly spread the whipped mixture into a 5-mm layers onto sheets parchment paper.

Bake for a short time at 200-220°C with the valve closed.

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.