



## CHOCOLATE SWISS ROLL MADE WITH BISCUIMIX CHOC

### BASIC RECIPE FOR COCOA SPONGE LAYER

DIFFICULTY LEVEL



#### COCOA WHIPPED MIXTURE

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##### INGREDIENTS

BISCUIMIX CHOC	g 1000
WATER	g 600
EGGS - AT 22°C	g 600

##### PREPARATION

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

##### FINAL COMPOSITION

Spread the whipped mixture into uniform layers onto tray lined with parchment paper. Bake for a short time at 220-230°C (closed valve).

##### AMBASSADOR'S TIPS

To obtain rollè layers with different thickness we suggest to use:

- 400g of whipped mixture for a thin rollè
- 500g of whipped mixture for a standard rollè
- 600g of whipped mixture for a thick rollè.

We recommend to cover the rollè with plastic sheets to avoid drying and store in the fridge until you need to use it.