



## CHOCOLATE SWISS ROLL (IRCA GENOISE CHOC)

WHIPPED DOUGH - SWISS ROLL - BISCUIT

DIFFICULTY LEVEL



### CHOCOLATE SWISS ROLL RECIPE

#### INGREDIENTS

IRCA GENOISE CHOC

EGGS - AT ROOM TEMPERATURE

ZUCCHERO INVERTITO

#### PREPARATION

g 1000

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

g 1200

g 100

#### ADVICE:

- Very cold temperature of eggs and water reduce the volume of the whipped mixture: if the eggs you use are pasteurized at about 5°C, it is important to extend the whipping.
- You can replace water with eggs to further improve the characteristic of softness and flavour of the end products.

#### FINAL COMPOSITION

Spread the whipped mixture evenly in a 0.5cm layer onto baking trays lined with parchment paper.

For each 60x40cm tray, we suggest to use:

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

Bake in a deck oven for 6-7 minutes at 200-220°C (closed valve).

Let cool down for a few minutes, then cover with plastic sheets to avoid drying.

Refrigerate the rollè until you have to use it.

## AMBASSADOR'S TIPS

The base of the Swiss Roll lends itself to many recipe and it is perfect in combination with mousse, bavaroise, charlotte and frozen desserts.