



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.