



GLUTEN-FREE SWEET VANILLA SANDWICHES

- GLUTEN-FREE SPONGE CAKE:

INGREDIENTS

IRCA GENOISE GLUTEN FREE	g 1.000
EGGS	g 800
WATER	g 200

PREPARATION

Mix IRCA GENOISE GLUTEN FREE with eggs and water, both at room temperature (20-22°C). Whisk all the ingredients together in a planetary mixer for 12-15 minutes at medium to high speed. Place the mixture in 20x9 cm rectangular moulds that have been greased beforehand with SPRAY KING. Bake at 180-190°C for 20-25 minutes.

- GLUTEN-FREE SPONGE CAKE:

INGREDIENTS

LILLY NEUTRO	g 200
LIQUID CREAM	g 1.000
WATER	g 200
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 30

PREPARATION

Mix IRCA GENOISE GLUTEN FREE with eggs and water, both at room temperature (20-22°C). Whisk all the ingredients together in a planetary mixer for 12-15 minutes at medium to high speed. Place the mixture in 20x9 cm rectangular moulds that have been greased beforehand with SPRAY KING. Bake at 180-190°C for 20-25 minutes.

- GLUTEN-FREE SPONGE CAKE:

INGREDIENTS

TOP FROLLA GLUTEN FREE	g 1.000
UNSALTED BUTTER	g 300
EGGS	g 150

PREPARATION

Mix IRCA GENOISE GLUTEN FREE with eggs and water, both at room temperature (20-22°C). Whisk all the ingredients together in a planetary mixer for 12-15 minutes at medium to high speed. Place the mixture in 20x9 cm rectangular moulds that have been greased beforehand with SPRAY KING. Bake at 180-190°C for 20-25 minutes.

STEP 4

INGREDIENTS

CHOCOSMART CIOCCOLATO

To Taste

GRANELLA DI NOCCIOLA

To Taste