



GIRELLA

- BISCUIT ROLL:

INGREDIENTS

| | |
|--------------------------|---------|
| IRCA GENOISE GLUTEN FREE | g 1.000 |
| EGGS | g 1.300 |
| ZUCCHERO INVERTITO | g 120 |

PREPARATION

Beat all the ingredients together in a planetary mixer for 8-10 minutes at a high speed. Roll out the dough evenly on sheets of baking paper to a thickness of half a centimetre and then cook for a short time at 220-230°C with the valve closed. Take out of the oven and leave to cool for a few minutes. Then cover with plastic sheets to prevent drying out and place in the refrigerator until use.

- BISCUIT ROLL:

INGREDIENTS

| | |
|--------------------------------------|-------|
| FULL-FAT MILK (3,5% FAT) | g 230 |
| LOW-FAT YOGURT | g 120 |
| LIQUID CREAM 35% FAT | g 100 |
| GLUCOSIO | g 8 |
| LILLY NEUTRO | g 40 |
| SINFONIA CIOCCOLATO BIANCO | g 335 |
| GRATED LEMON ZEST | g 5 |
| JOYPASTE VANIGLIA MADAGASCAR/BOURBON | g 20 |

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- BISCUIT ROLL:**INGREDIENTS**

| | |
|-------------------------|---------|
| TOP FROLLA GLUTEN FREE | g 1.000 |
| UNSALTED BUTTER 82% FAT | g 300 |
| EGGS | g 150 |

PREPARATION

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| | |
|----------------------------|--------|
| SINFONIA CIOCCOLATO BIANCO | g 700 |
| BURRO DI CACAO | g 60 |
| | g 140 |
| | g 120 |
| | g q.b. |

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| | |
|-------------------------|-------|
| EGG WHITES | g 215 |
| CASTER SUGAR | g 215 |
| PASSION FRUIT PURÉE | g 150 |
| MANGO PURÉE | g 100 |
| | g 10 |
| SOVRANA | g 15 |
| UNSALTED BUTTER 82% FAT | g 50 |

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