



## IRCA SCHNITTE

### - SWISS ROLL RECIPE:

---

#### INGREDIENTS

IRCA GENOISE	g 1.000
EGGS	g 1.200
ZUCCHERO INVERTITO	g 100

#### PREPARATION

Beat all the ingredients together in a mixer at medium speed for 10-12 minutes, spread the mixture evenly onto ovenproof paper to a thickness of half a centimetre, then bake for a brief time at 200-220°C with the valve closed. After baking, leave to cool for several minutes, then cover with plastic sheets to avoid drying out, and refrigerate until it is to be used.

### - SWISS ROLL RECIPE:

---

#### INGREDIENTS

LIQUID CREAM 35% FAT	g 800
WATER	g 300
LILLY NEUTRO	g 200
FRUTTIDOR LAMPONE	g 600

#### PREPARATION

Beat all the ingredients together in a mixer at medium speed for 10-12 minutes, spread the mixture evenly onto ovenproof paper to a thickness of half a centimetre, then bake for a brief time at 200-220°C with the valve closed. After baking, leave to cool for several minutes, then cover with plastic sheets to avoid drying out, and refrigerate until it is to be used.

### STEP 3

---

#### INGREDIENTS

FRESH FRUIT	To Taste
MIRAGEL ALBICOCCA	g 250
WATER	g 50