



- SWISS ROLL RECIPE:

INGREDIENTS

| | |
|----------------------|-------|
| DELINOISETTE | g 175 |
| CONFECTIONER'S SUGAR | g 175 |
| FLEUR DE SEL | g 2 |
| EGG WHITES | g 35 |

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

| | |
|----------------------|---------|
| DELINOISETTE | g 170 |
| CONFECTIONER'S SUGAR | g 170 |
| FLEUR DE SEL | g 2 |
| CACAO IN POLVERE | g 15 |
| EGG WHITES | g 40-45 |

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

| | |
|----------------------|-------|
| AVOLETTA | g 175 |
| CONFECTIONER'S SUGAR | g 170 |
| FLEUR DE SEL | g 2 |
| EGG WHITES | g 20 |

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 4

INGREDIENTS

| | |
|----------------------|----------|
| NOBEL LATTE | To Taste |
| BIANCANEVE PLUS | To Taste |
| NOBEL BITTER | To Taste |
| HAPPYKAO | To Taste |
| NOBEL BIANCO | To Taste |
| FINE CINNAMON POWDER | To Taste |