



GLUTEN FREE BISCUIT

BAKED BASE

DIFFICULTY LEVEL



BISCUIT

INGREDIENTS

IRCA GENOISE GLUTEN FREE	g 1.000
EGGS - NOT COLD	g 1.300
ZUCCHERO INVERTITO - OR HONEY	g 120

PREPARATION

Whip all the ingredients in the planetary mixer for 8-10 minutes at high speed.

FINAL COMPOSITION

Evenly spread the mixture into a layer of the desired thickness onto sheets of parchment paper.

For a 60x40cm tray, we suggest to use:

-400g of whipped mixture for a thin rollè

-500g of whipped mixture for a standard rollè

-600g of whipped mixture for a thick rollè.

Bake for a short time at 220-230°C (closed valve).

Out of the oven, quickly cool down the rollè and cover with cling film to avoid drying. Reserve in the fridge until you have to use it.

AMBASSADOR'S TIPS

For the best whipping results, we recommend to measure the doses out so that they are proportionate to the size of the planetary bowl.