



## ORANGE SUNSET

### ROLLÉ

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#### INGREDIENTS

IRCA GENOISE	g 500
EGGS	g 600
ZUCCHERO INVERTITO	g 50

#### PREPARATION

Beat all the ingredients together in a mixer at medium speed for 10-12 minutes, spread the mixture evenly onto baking paper to a thickness of 8 mm, 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.

### MOUSSE ECUADOR 60%

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#### INGREDIENTS

MINUETTO FONDENTE ECUADOR 70%	g 600
LIQUID CREAM 35% FAT	g 200
WATER	g 200
LIQUID CREAM 35% FAT	g 800

#### PREPARATION

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### STEP 3

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#### INGREDIENTS

PRALIN DELICRISP NOIR	To Taste
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**STEP 4**

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**INGREDIENTS**

FRUTTIDOR ARANCIA	To Taste
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**STEP 5**

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**INGREDIENTS**

MIRROR MANDARINO	g 150
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