



SPIRIT

ROLLÉ ALLE MANDORLE

INGREDIENTS

IRCA GENOISE	g 500
EGGS	g 600
ZUCCHERO INVERTITO	g 50
ALMOND FLAKES	g 150

PREPARATION

Beat all the ingredients (without the almonds) together in a mixer at medium speed for 10-12 minutes, gently add the almonds 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.

GELIFICATO AL CALVADOS

INGREDIENTS

LILLY NEUTRO	g 130
	g 100
WATER	g 400

PREPARATION

Beat all the ingredients (without the almonds) together in a mixer at medium speed for 10-12 minutes, gently add the almonds 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 ALLA MELA VERDE

INGREDIENTS

LILLY NEUTRO	g 200
JOYPASTE MELA VERDE	g 150
WATER	g 200
LIQUID CREAM 35% FAT	g 1.000

PREPARATION

Beat all the ingredients (without the almonds) together in a mixer at medium speed for 10-12 minutes, gently add the almonds 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.

STEP 4

INGREDIENTS

MIRROR CARAMEL

To Taste