



## LEMON CANDLE

### - GLUTEN FREE BISCUIT ROLLÉ RECIPE:

#### INGREDIENTS

IRCA GENOISE GLUTEN FREE	g 1.000
EGGS	g 1.300
HONEY	g 120

#### PREPARATION

Whisk all the ingredients together in a planetary mixer for 8-10 minutes on high speed. Evenly pour out the mixture onto sheets of baking parchment to a depth of half a centimetre and bake briefly at 220-230°C with the valve closed. Remove from the oven and leave to cool for a few minutes before covering with sheets of plastic to prevent it from drying out. Place in the refrigerator until needed.

### - GLUTEN FREE BISCUIT ROLLÉ RECIPE:

#### INGREDIENTS

TOP FROLLA GLUTEN FREE	g 1.000
UNSALTED BUTTER 82% FAT	g 300
EGGS	g 150

#### PREPARATION

Whisk all the ingredients together in a planetary mixer for 8-10 minutes on high speed. Evenly pour out the mixture onto sheets of baking parchment to a depth of half a centimetre and bake briefly at 220-230°C with the valve closed. Remove from the oven and leave to cool for a few minutes before covering with sheets of plastic to prevent it from drying out. Place in the refrigerator until needed.

### - GLUTEN FREE BISCUIT ROLLÉ RECIPE:

#### INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%	g 700
BURRO DI CACAO	g 60
	g 140
CORN FLAKES	g 120
	g q.b.

#### PREPARATION

Whisk all the ingredients together in a planetary mixer for 8-10 minutes on high speed. Evenly pour out the mixture onto sheets of baking parchment to a depth of half a centimetre and bake briefly at 220-230°C with the valve closed. Remove from the oven and leave to cool for a few minutes before covering with sheets of plastic to prevent it from drying out. Place in the refrigerator until needed.

## - GLUTEN FREE BISCUIT ROLLÉ RECIPE:

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### INGREDIENTS

WATER	g 500
LIQUID CREAM 35% FAT	g 100
TOP CREAM	g 200
	g 800

### PREPARATION

Whisk all the ingredients together in a planetary mixer for 8-10 minutes on high speed. Evenly pour out the mixture onto sheets of baking parchment to a depth of half a centimetre and bake briefly at 220-230°C with the valve closed. Remove from the oven and leave to cool for a few minutes before covering with sheets of plastic to prevent it from drying out. Place in the refrigerator until needed.

## - GLUTEN FREE BISCUIT ROLLÉ RECIPE:

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### INGREDIENTS

FRUTTIDOR PERA	g 400
WATER	g 80
LILLY NEUTRO	g 80

### PREPARATION

Whisk all the ingredients together in a planetary mixer for 8-10 minutes on high speed. Evenly pour out the mixture onto sheets of baking parchment to a depth of half a centimetre and bake briefly at 220-230°C with the valve closed. Remove from the oven and leave to cool for a few minutes before covering with sheets of plastic to prevent it from drying out. Place in the refrigerator until needed.

## STEP 6

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### INGREDIENTS

TOP MERINGUE	g 400
WATER	g 270