



## CHOCOLATE SWISS ROLL MADE WITH BISCUIMIX CHOC

### BASIC RECIPE FOR COCOA SPONGE LAYER

**DIFFICULTY LEVEL**



#### COCOA WHIPPED MIXTURE

##### INGREDIENTS

BISCUIMIX CHOC

WATER

EGGS - AT 22°C

g 1000

g 600

g 600

##### PREPARATION

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

##### FINAL COMPOSITION

Spread the whipped mixture into uniform layers onto tray lined with parchment paper. Bake for a short time at 220-230°C (closed valve).

##### AMBASSADOR'S TIPS

To obtain rollè layers with different thickness 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.

We recommend to cover the rollè with plastic sheets to avoid drying and store in the fridge until you need to use it.