



GLUTEN-FREE RASPBERRY ROLLÈ

BAKED BASE

DIFFICULTY LEVEL



GLUTEN-FREE ROLLÈ

INGREDIENTS

IRCA GENOISE GLUTEN FREE	g 1.000
EGGS - LUKEWARM	g 1.300
ZUCCHERO INVERTITO	g 120

PREPARATION

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

RASPBERRY MOUSSE

INGREDIENTS

LILLY NEUTRO	g 200
LIQUID CREAM 35% FAT	g 1.000
WATER	g 200
PASTA AROMATIZZANTE LAMPONE	g 60-80

PREPARATION

Whip cream, water and LILLY in a planetary mixer with the whisk attachment, until the mixture gains a smooth consistency.

Instead of the all-in-one method, you can also follow the indirect method: dissolve LILLY in water first, then combine it to the lightly whipped unsweetened cream.

At the end, combine JOYPASTE PASTRY to the mixture by stirring gently.

VANILLA MOUSSE

INGREDIENTS

LILLY NEUTRO	g 200
LIQUID CREAM 35% FAT	g 1.000
WATER	g 200
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 30

PREPARATION

Whip cream, water and LILLY in a planetary mixer with the whisk attachment, until the mixture gains a smooth consistency.

Instead of the all-in-one method, you can also follow the indirect method: dissolve LILLY in water first, then combine it to the lightly whipped unsweetened cream.

At the end, combine JOYPASTE to the mixture by stirring gently.

FINISHING

INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO - MELTED AT 32-35°C	g 400
GRANELLA DI NOCCIOLA	g 80

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.

Flip the layer of rollè over and evenly spread it with the raspberry mousse onto the whole surface.

Roll it up until it reaches the diameter you want, then refrigerate for 2 hours at least.

In the end, transfer the vanilla mousse into a pastry bag fitted with a piping tube "à douilles" ("drop-shaped") and use it to decorate the top of the roll.

AMBASSADOR'S TIPS

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