



- SWISS ROLL RECIPE:

INGREDIENTS

DELINOISETTE	g 175
CONFECTIONER'S SUGAR	g 175
FLEUR DE SEL	g 2
EGG WHITES	g 35

PREPARATION

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

- SWISS ROLL RECIPE:

INGREDIENTS

DELINOISETTE	g 170
CONFECTIONER'S SUGAR	g 170
FLEUR DE SEL	g 2
CACAO IN POLVERE	g 15
EGG WHITES	g 40-45

PREPARATION

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

- SWISS ROLL RECIPE:

INGREDIENTS

AVOLETTA	g 175
CONFECTIONER'S SUGAR	g 170
FLEUR DE SEL	g 2
EGG WHITES	g 20

PREPARATION

Beat all the ingredients together in a mixer at medium speed for 10-12 minutes, spread the mixture evenly onto ovenproof paper to a thickness of half a centimetre, 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

NOBEL LATTE	To Taste
BIANCANEVE PLUS	To Taste
NOBEL BITTER	To Taste
HAPPYKAO	To Taste
NOBEL BIANCO	To Taste
FINE CINNAMON POWDER	To Taste