



---

**- 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 |