

Rouleau for edgings

Ovoneve®

STABILIZED HIGHLY WHIPPING ALBUMIN IN POWDER

Rouleau for edgings

By the Master Pier Paolo Magni

"Preparing Rouleaux with Ovoneve makes the mixture exceptionally elastic, soft and reduces baking time".



Mix carefully Ovoneve and the sugar-1, hydrate and finally whip until 70%.



Add the egg yolks and sugar-2 previously whipped and mix gently.



Mix and sieve the flour, the starch and stir into the mixture.



Roll out on silpat with raplet and sprinkle with the chopped frozen fruits.

Ingredients

35g Ovoneve

80 g sugar-1

350 g water

350 g egg yolks

80 g sugar-2

80g flour

80g starch

Frozen fruits-raspberries

Redcurrants-blackberries

grinded dried fruits.



Bake in half-open oven at 240° for 5 minutes.