	10	person	
DESCRIP	-	ttage cheese fill	ling
TION		3	Š
DOUGH			
Ingradianta	Amauntalli	nit.	
Ingredients Wheat	Amounts o	TIIL	Equipment: oven, baking trace, mixer, scale, baking pape
flour	200 g		
loui	200 g		
			Dough preparation:
			1. Mix together eggs, sugar.
			2. Mix in sifted flour.
Sugar	180 g		3. Dough spread over baking trace.
Eggs M	8 pc	CS.	4. Bake 10min. 180°C.
Vanilla	20		After baking, roll bicquit on baking paper leave it to seed down
sugar	20 g		After baking, roll biscuit on baking paper, leave it to cool down.
FILLING			+ + + + + + + + + + + + + + + + + + + +
	Amounts		
Ingredients		nit	
FILLING	9 0	-	Cream making:
Cottage			Whisk cream with icing sugar until solid consistency. Mix cottage
cheese			chease and cream together. Spread cream mass on baked biscuit
(ricota)	500 g		Roll it.
Whiping			
cream	200 g		
Sugar			
powder	100 g		
FINISHING	TOUCHE:	5	
Ingredients	Amounto	nit	
ingredients	AIIIOUIILS U	IIIL	_
FINISHI			Decorate the finished rell with sugar newdor
NG			Decorate the finished roll with sugar powder.
TOUCHES			
DECORATI	- +		
ON			
Powdered			
sugar	20 g		