



## MIDNIGHT SUN

### MODERN MOUSSE CAKE

DIFFICULTY LEVEL



#### GLUTEN FREE ROLLÈ

##### INGREDIENTS

|                            |       |
|----------------------------|-------|
| IRCA GENOISE GLUTEN FREE   | g 500 |
| EGGS - AT ROOM TEMPERATURE | g 600 |
| HONEY                      | g 50  |

##### PREPARATION

Whip all the ingredients in a planetary mixer with a whisk attachment for 8-10 minutes at high speed. Evenly spread the mixture into 8-mm layers onto parchment paper sheets, then bake for 8 minutes at 210-220°C (closed valve).

#### RASPBERRY FLAVOURED JELLY

##### INGREDIENTS

|                   |       |
|-------------------|-------|
| FRUTTIDOR LAMPONE | g 400 |
| WATER             | g 100 |
| LILLY NEUTRO      | g 100 |

##### PREPARATION

Dissolve LILLY NEUTRO in the water. Combine to FRUTTIDOR and pour into the silicone mould for inserts. Freeze until fully hardened.

#### WHITE CHOCOLATE MOUSSE

##### INGREDIENTS

|                         |       |
|-------------------------|-------|
| LIQUID CREAM 35% FAT    | g 800 |
| WATER                   | g 240 |
| LILLY CIOCCOLATO BIANCO | g 160 |

##### PREPARATION

Whip all the ingredients in a planetary mixer at medium speed, until well-combined and airy.

## COATING AND DECORATION

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### INGREDIENTS

MIRROR LAMPONE - HEATED TO 45°C

FOOD COLOURANT - WATER-SOLUBLE, PURPLE

To Taste

To Taste

### PREPARATION

Gently stir the two ingredients together to create a marbled glaze with purple shades.

### FINAL COMPOSITION

Half-fill the silicone mould with the white chocolate mousse.

Place the raspberry jelly insert, spread a veil of mousse and cover with the rollè.

Freeze.

Use the remaining mousse to fill the mould for the topping and freeze it.

Remove the cake from mould and frost it with the purple marbled MIRROR.

Cover the topping of mousse with the yellow cocoa butter velvet spray and place it on the top of the cake.



**RECIPE CREATED FOR YOU BY FABIO BIRONDI**

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER