



SUMMER LIGHT

MODERN CAKE

DIFFICULTY LEVEL



GLUTEN FREE ROLLÈ

INGREDIENTS

IRCA GENOISE GLUTEN FREE

EGGS - AT ROOM TEMPERATURE

HONEY

g 500

g 600

g 50

PREPARATION

Whip all the ingredients in a planetary mixer with a whisk attachment for 10-12 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).

WILD BERRY FLAVOURED JELLY

INGREDIENTS

FRUTTIDOR FRUTTI DI BOSCO

WATER - HEATED TO 40°C

LILLY NEUTRO

g 400

g 100

g 100

PREPARATION

Dissolve LILLY NEUTRO in the water.

Combine to FRUTTIDOR and pour into the silicone mould for inserts.

Freeze until fully hardened.

MANGO MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT

LILLY MANGO

WATER

g 1000

g 200

g 200

PREPARATION

In a planetary mixer with the whisk attachment, slightly whip and stabilize the cream with LILLY and water.

Combine to the flavouring paste to create a soft mousse.

COATING AND DECORATION

INGREDIENTS

MIRROR TROPICAL - HEATED TO 45°C

To Taste

FRUTTIDOR FRUTTI DI BOSCO

To Taste

FINAL COMPOSITION

Half-fill the silicone mould with the mousse.

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

Freeze.

Remove the cake from mould and glaze it with MIRROR TROPICAL and MIRROR FRUTTI DI BOSCO.

Decorate as you like most.



RECIPE CREATED FOR YOU BY FABIO BIRONDI

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER