

CHERRY ALIVE

MODERN CAKE

DIFFICULTY LEVEL B B





GLUTEN FREE BISCUIT

INGREDIENTS		PREPARATION
IRCA GENOISE GLUTEN FREE	g 500	Whip all the ingredients in a planetary mixer with a whisk attachment for 10-12 minutes at high
EGGS - AT ROOM TEMPERATURE	g 600	speed.
HONEY	g 50	Evenly spread the mixture into 8-mm layers onto parchment paper sheets, then bake for 8 minutes at
		210-220°C (closed valve).

CHERRY FLAVOURED JELLY

INGREDIENTS		PREPARATION
FRUTTIDOR CILIEGIA	g 500	Dissolve LILLY NEUTRO in the water.
WATER - HEATED TO 40°C	g 100	Combine to FRUTTIDOR and pour into the silicone mould for inserts.
LILLY NEUTRO	g 100	Freeze until fully hardened.

YOGURT MOUSSE

INGREDIENTS		PREPARATION
LIQUID CREAM	g 600	Dissolve LILLY into water using a whisk.
LILLY YOGURT	g 200	Gently combine to the whipped cream to make a creamy mousse.
WATER	g 500	



INGREDIENTS

MIRROR AMARENA - HEATED TO 45°C

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 biscuit.

Freeze.

Remove the cake from the mould, glaze with MIRROR AMARENA.

Decorate as it suits you most.



RECIPE CREATED FOR YOU BY **Fabio Birondi**

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER

