

# **SINGAPORE DREAM**

# MODERN CAKE

DIFFICULTY LEVEL B B





# COCONUT FLAVOURED GLUTEN FREE ROLLÈ

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 400	speed.
EGG WHITES	g 200	Evenly spread the mixture into 8-mm layers onto parchment paper sheets, then bake for 8 minutes at
GRATED COCONUT	g 150	210-220°C (closed valve).

# TROPICAL JELLY

INGREDIENTS		PREPARATION
FRUTTIDOR TROPICAL	g 400	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.

### POMEGRANATE MOUSSE

INGREDIENTS		PREPARATION
LILLY NEUTRO	g 200	In a planetary mixer with the whisk attachment, slightly whip and stabilize the cream with LILLY and
JOYPASTE MELAGRANA	g 100	water.
WATER	g 200	Combine to the flavouring paste to create a soft mousse.
LIQUID CREAM 35% FAT	g 1.000	



#### **INGREDIENTS**

MIRROR CIOCCOLATO BIANCO - HEATED TO 45°C

MIRROR NEUTRAL - AT ROOM TEMPERATURE

To Taste

FOOD COLOURANT - WATER-SOLUBLE, RED - TO BE ADDED TO MIRROR NEUTRAL

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 EXTRAWHITE.

Use red coloured MIRROR NEUTRAL to streak the top of the cake.

Decorate as you like most.



#### RECIPE CREATED FOR YOU BY FABIO BIRONDI

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER

