



# SINGAPORE DREAM

## MODERN CAKE

**DIFFICULTY LEVEL**



### COCONUT FLAVOURED GLUTEN FREE ROLLÉ

#### INGREDIENTS

IRCA GENOISE GLUTEN FREE  
EGGS - AT ROOM TEMPERATURE  
EGG WHITES  
GRATED COCONUT

g 500  
g 400  
g 200  
g 150

#### 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).

### TROPICAL JELLY

#### INGREDIENTS

FRUTTIDOR TROPICAL  
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.

### POMEGRANATE MOUSSE

#### INGREDIENTS

LILLY NEUTRO  
JOYPASTE MELAGRANA  
WATER  
LIQUID CREAM 35% FAT

g 200  
g 100  
g 200  
g 1.000

#### 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.

## Step 4

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### INGREDIENTS

MIRROR CIOCCOLATO BIANCO - HEATED TO 45°C

To Taste

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