



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

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