



## CHERRY ALIVE

### MODERN CAKE

DIFFICULTY LEVEL



#### GLUTEN FREE BISCUIT

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##### 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).

#### CHERRY FLAVOURED JELLY

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##### INGREDIENTS

FRUTTIDOR CILIEGIA

WATER - HEATED TO 40°C

LILLY NEUTRO

g 500

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.

#### YOGURT MOUSSE

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##### INGREDIENTS

LIQUID CREAM

LILLY YOGURT

WATER

g 600

g 200

g 500

##### PREPARATION

Dissolve LILLY into water using a whisk.

Gently combine to the whipped cream to make a creamy mousse.

**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