



## CHERRY ALIVE

### MODERN CAKE

DIFFICULTY LEVEL



#### GLUTEN FREE BISCUIT

##### 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

##### 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

##### 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