



## GREEN ICE

### MODERN CAKE

DIFFICULTY LEVEL



#### GLUTEN FREE ROLLÈ

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##### INGREDIENTS

IRCA GENOISE GLUTEN FREE

g 500

EGGS - AT ROOM TEMPERATURE

g 600

HONEY

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).

#### LEMON BAVAROISE

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##### INGREDIENTS

LILLY LIMONE

g 100

MILK - AT 30°C

g 250

LIQUID CREAM 35% FAT - LIGHTLY WHIPPED

g 250

##### PREPARATION

Dissolve LILLY into water with a whisk.

Gently combine to the lightly whipped cream, then fill the mould for inserts and the mould for the topping.

Put in the blast chiller until frozen.

## PISTACHIO MOUSSE

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### INGREDIENTS

LILLY NEUTRO	g 200
JOYPASTE PISTACCHIO VERDE	g 150
WATER	g 200
LIQUID CREAM 35% FAT	g 1000

### PREPARATION

In a planetary mixer slightly whip and stabilize the cream with water and LILLY.

Combine to the flavouring paste to make a soft mousse.

## COATING AND DECORATION

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### INGREDIENTS

MIRROR CIOCCOLATO BIANCO - HEATED TO 45°C	g 200
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### FINAL COMPOSITION

Half-fill the silicone mould with the pistachio mousse.

Place the insert of bavaroise, spread a veil of mousse and cover with the rollè.

Freeze.

Remove the cake from mould and frost it with the mixture of MIRROR and BLITZ.

Cover the topping of bavaroise with the green cocoa butter velvet spray and place it on the top of the cake.



**RECIPE CREATED FOR YOU BY FABIO BIRONDI**

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER