



## SUMMER LIGHT

### MODERN CAKE

DIFFICULTY LEVEL



#### GLUTEN FREE ROLLÈ

##### 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).

#### WILD BERRY FLAVOURED JELLY

##### INGREDIENTS

FRUTTIDOR FRUTTI DI BOSCO

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.

#### MANGO MOUSSE

##### INGREDIENTS

LIQUID CREAM 35% FAT

LILLY MANGO

WATER

g 1000

g 200

g 200

##### 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.

## COATING AND DECORATION

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### INGREDIENTS

MIRROR TROPICAL - HEATED TO 45°C

To Taste

FRUTTIDOR FRUTTI DI BOSCO

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 TROPICAL and MIRROR FRUTTI DI BOSCO.

Decorate as you like most.



**RECIPE CREATED FOR YOU BY FABIO BIRONDI**

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER