



## SINGAPORE DREAM

### MODERN CAKE

DIFFICULTY LEVEL



#### COCONUT FLAVOURED GLUTEN FREE ROLLÈ

##### INGREDIENTS

IRCA GENOISE GLUTEN FREE	g 500
EGGS - AT ROOM TEMPERATURE	g 400
EGG WHITES	g 200
GRATED COCONUT	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	g 400
WATER - HEATED TO 40°C	g 100
LILLY NEUTRO	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	g 200
JOYPASTE MELAGRANA	g 100
WATER	g 200
LIQUID CREAM 35% FAT	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